HOW TO EAT, SHOP AND HOLIDAY LIKE A PARISIAN

GOURMET TRAVELLER

The French Issue

Show-stopping recipes *from* bistro classics *to* haute cuisine

Bouillabaisse with rouille

Bon voyage! Explore the Côte d'Azur, Corsica, Paris and more

GOURMET TRAVELLER OCTOBER 2025

The French issue Paris shopping Corsica Provençal cuisine Restaurant Awards coverage

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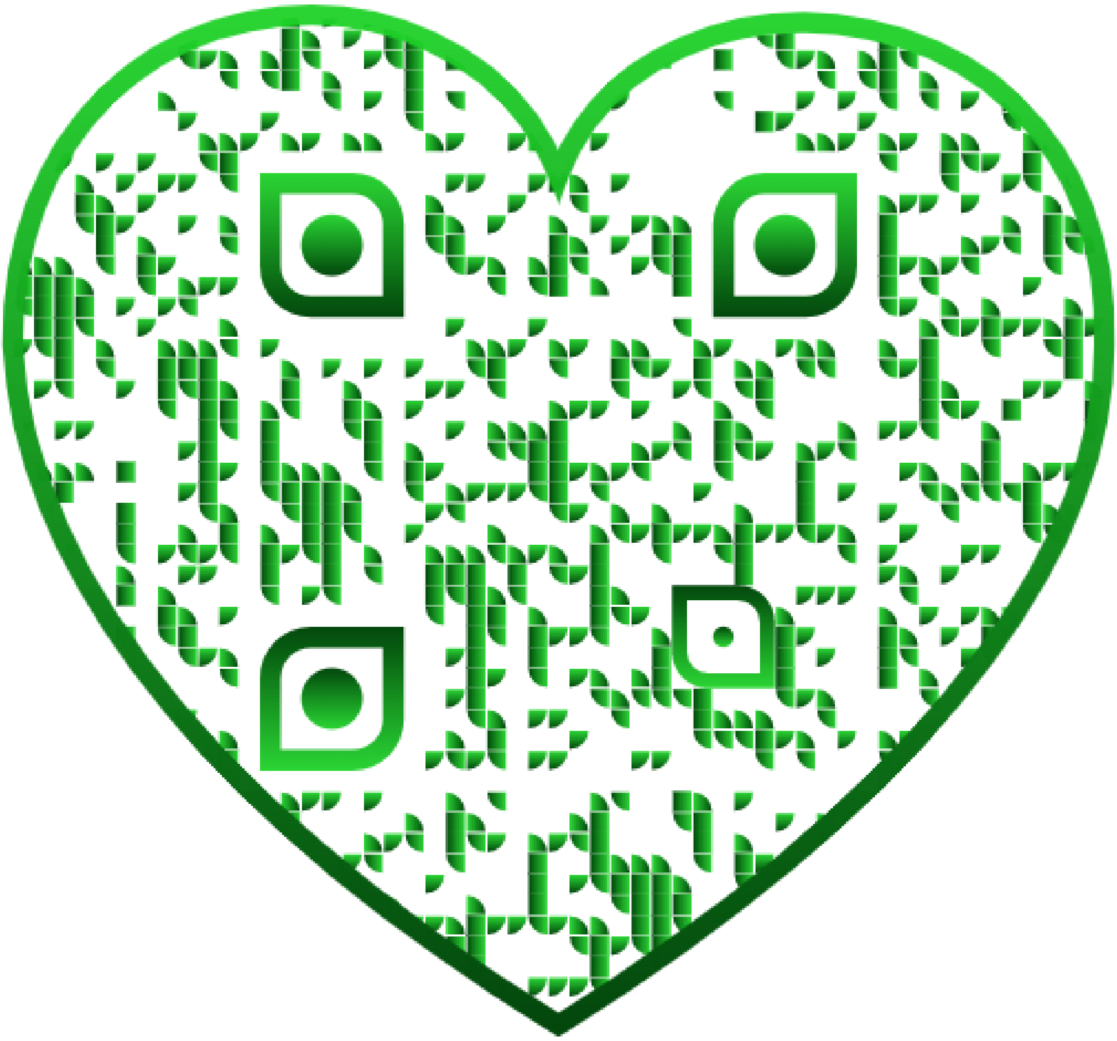

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October

70 Everyday

Seared flank steak with roast potatoes and vadouvan curry butter 70
Herb-crusted tuna Niçoise salad 71
Bouillabaisse with rouille 72
Thyme pan-omelette with zucchini salad and seeded pastry toasts 73
Spring chicken cassoulet with sauce verte 74
Seared lamb and barley salad with roast capsicum and olive tapenade dressing 75
Cognac and tarragon butter prawns 76
Pork sausages with lentil vinaigrette and fennel 77
Peppered pork cutlets with mustard crème and pickled cabbage 78
Cinnamon and orange palmiers with chocolate and coffee 79

In focus

MASTERCLASS Nik Hill's pâté en croûte 80

84 Déjeuner en Provence

Delicate spring recipes with origins in Marseille and surrounds.

Rosemary panisse with anchovy and walnut sauce 87
Braised duck with grapes, duck-fat potatoes and watercress 88
Pan-fried blue-eye trevalla with confit chickpeas, roast cherry tomatoes and capers 88
Herb and pine nut crumbed lamb rack with basil pistou 90
Lavender calissons 92
Spring vegetable and herb tart 92

FOOD

94 La grande maison

Lavish recipes from Melbourne's four-level French destination Maison Bâtard.

Spicy tuna tartare 96
King George whiting with mustard Parisienne 96
Roast chicken with green olives 99
Cured and smoked king salmon with gribiche sauce 100
King prawn crumpet with Marie Rose sauce 101
Seasonal fresh berries and cream 102

104 French lessons

A glimpse at the life – and kitchen – of the mother and daughter behind a Burgundy cooking school.

Légumes frites 106
Beet salad 107
Herb roast pork 108
Chocolate soufflés 113

PHOTOGRAPHY BRETT STEVENS.

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Bon voyage! Explore the Côte d'Azur, Corsica, Paris and more

ON THE COVER

Bouillabaisse with rouille, p72

Recipe and styling Maxwell Adey
Photography Alicia Taylor

SUBSCRIBE

magshop.com.au/GMT
Details p54

The French issue

FEATURES

30
One starry night
Gourmet Traveller's Annual Restaurant Awards at The Henry Jones Art Hotel.

56
How to buy groceries like a Parisian
Even shopping for basics at the épicerie is romantic in Paris.

60
My French epiphany
Top chefs and restaurant talent share how France's food culture has shaped their craft.

64
Bonjour from Béziers
Maison Balzac founder Elise Pioch Balzac on growing up in the South of France.

DRINKS

46 **DRINKS NEWS**
New openings and expert tips.

50 **BITTERSWEET SYMPHONY**
French liqueurs for blending or serving solo.

52 **COCKTAIL HOUR**
True Local.

53 **MEET THE MAKER**
Jean-Baptiste Courdesses of Jean Bouteille Wines.

REGULARS

11 **UPFRONT**
Editor's letter and news.

25 **FOUR OF A KIND**
Dijon-style mustard.

28 **COMMUNITY X KYLIE**
Kon Karapanagiotidis.

37 **REVIEW** Dining out.

116 **THE ART OF TRAVEL**
How to holiday like the French.

126 **CHECKING IN**
Lanson Place.

149 **HOME** Cool charm.

154 **OBJECT OF DESIRE**
Chasseur copper cookware.

TRAVEL

118
On the waterfront
Away from the sparkling scenes of St-Tropez and Michelin stars in Nice, here's how locals eat on the Côte d'Azur.

128
Mediterranean jewel
Corsica offers waterfront luxury, mountainside history, and a spirited cultural pride between Sardinia, Monaco and Tuscany.

136
Bienvenue!
A new cohort of luxury hotels is bringing Roman-style spas, clifftop bars and pastel-hued salons to France's catalogue.

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A FEAST OF
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Oceania Cruises has long set the bar for elegant, foodie-focused luxury travel. And now, in its signature Pan-Asian gem, Red Ginger, it's introducing a daring new chapter. With the launch of 12 inventive Nikkei dishes, guests can now embark on a culinary voyage that reflects timeless sophistication and globe-trotting taste.

WHERE LIMA MEETS TOKYO

Nikkei cuisine – a celebration of Japanese refinement and Peruvian vibrancy – was born when Japanese immigrants in late-19th-century Peru reimagined their culinary traditions through local ingredients. The result is a cuisine defined by fresh seafood, citrus tang, soy umami, and spicy flair, perfectly marrying heritage with innovation.

SIGNATURE DISHES TO SAVOUR

Highlights include ceviche Nikkei tuna in zesty leche de tigre with sesame and coriander; and Peruvian-style beef short ribs in lomo saltado sauce with miso sweet potato mousseline. Each creation balances tradition and daring in a single, unforgettable bite.

CULINARY CRUISE-ADERS

Led by Nikkei expert Chef Gustavo Sugay – who brings more than 20 years of experience preparing this dynamic cuisine – and supported by Oceania Cruises's acclaimed culinary leadership, these dishes reflect a commitment to create "The Finest Cuisine at Sea". They celebrate the curious palates of discerning travellers, offering depth, finesse, and discovery.

FLEETWIDE EVOLUTION

First launching aboard *Oceania Vista* and soon aboard *Oceania Allura*, these bold creations will grace every Red Ginger venue across the fleet by early 2026, bringing a fresh wave of gastronomic theatre to elevated travel.

SEA-FARING AT ITS BEST

"This Nikkei offering is a tangible example of the magic that emerges when cultures intertwine," says Chef Alexis Quaretti, Oceania Cruises' Executive Culinary Director. "The introduction of these Nikkei dishes is a result of our guests' appetite for bold flavours, and this is just the beginning of even more exciting developments on the horizon."

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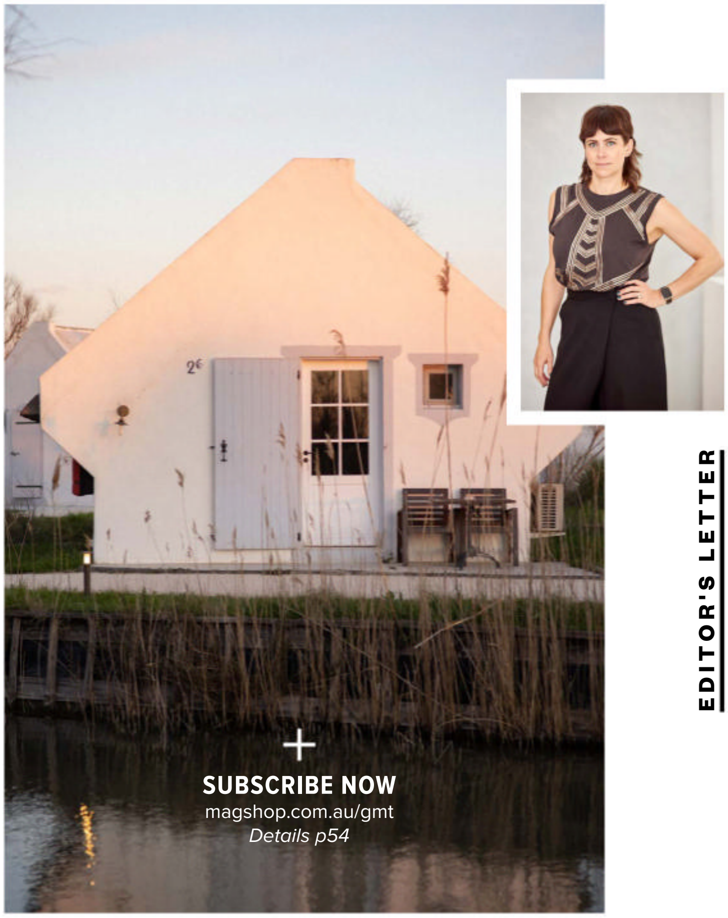

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EDITOR'S LETTER

The summer I was 19, I worked as an au pair in Normandy. The kids were one and three, and I looked after them from 7am to 7pm, dressing them in miniature Dior, entertaining them sans TV (Monsieur et Madame considered it lower class, so didn't have one), feeding them.

Every morning, we'd stroll the town's cobblestones to shop for the day, hurrying past the skinned rabbits hanging in the boucherie window. I'd pick up super-sweet carrots from sandy crates at the marché and paper-wrapped Comté (kept in the pantry, not the fridge), but my favourite was the little old poissonnier, who'd peel us prawns to nibble while he filleted a sole for our lunch.

This wasn't far from my home in the UK; the climate and landscape were much the same. So I wasn't expecting the experience to be as wildly discombobulating as it was. It taught me a lot.

This month, as I did that summer, we're embracing all things français. There are recipes ranging from rustic Provençal to chic Parisian bistro fare; Australian restaurant folk share the impact France has had on their careers; and we showcase the hottest travel spots from Biarritz to the Loire Valley, to inspire your next petit voyage.

Voilà, the French Issue!

Ceri David
Acting editor

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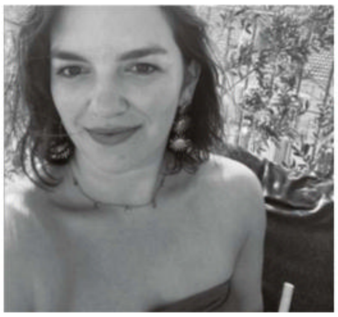
DEARNA BOND

One starry night, p30, photos

A Hobart-based food and lifestyle photographer and stylist, Dearna has been capturing stories for local and international brands for more than a decade. She turned her lens to the *GT* Annual Restaurant Awards in August. "I loved seeing the chefs work together and serve up incredible dishes for the evening. Everyone was in a great mood. There were plenty of smiling faces, which made my job a lot easier."



KATE BETTES

The real Riviera, p118, words

An Australian travel writer who now calls Berlin home, Kate has built her career chasing stories across continents, often shared over drinks. In this issue, she returns to the Côte d'Azur, revisiting memories of living there as a teenager. "I cried once or twice," she admits. "I felt like a big sister to my younger self, wanting to take her out for chilled rosé and as many Nissarde dishes as she liked."

ROCHELLE EAGLE

La grande maison, p94, photos

Kiwi-born Rochelle is a photographer now located in Melbourne, with love of all things food-related, particularly cookbooks and restaurants. For our October issue, she photographed the Maison Bâtard recipe feature, harnessing both the elegance of the dishes and the decadent spirit of the restaurant. "The team was a delight to work with," she says. "There was magical light and beautiful details on all four levels."

PHOTOGRAPHY ALANA LANDSBERRY (CERI DAVID) & CLOTHILDE REDON (LES BAINS GARDIANS).

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The hottest new dining openings PAGE 14

Peter Gilmore on a decade of Bennelong PAGE 20

The Gold Coast's new bathing beauty PAGE 21

Springtime kick-off for festival fever PAGE 23

News

Pup Yeah! at QT Hotels & Resorts, p23.

Restaurant news

THE LATEST FROM CHEFS AND RESTAURANTS AROUND AUSTRALIA

Melbourne chefs are sharing their roots, Sydney sees a neighbourhood favourite reborn, and Brisbane's quietly excellent bistro has relocated.

EDITED BY **GEORGIA CONDON**

MELBOURNE

Condiment king Tom Sarafian has opened his first restaurant in Collingwood. **Zareh**, named after the chef's Armenian grandfather, builds on his eponymous line of Arab staples (hummus, toum and harissa) and partner Jinane Bou-Assi's Lebanese background. "Over generations, Armenian and Lebanese communities shaped and enriched one another," Sarafian tells *GT*. "That spirit of cultural exchange and resilience is what we're honouring at Zareh."

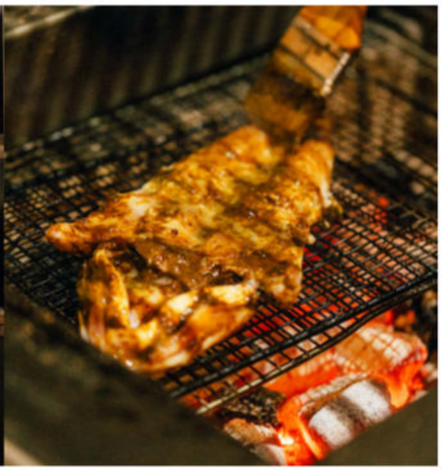
The menu changes often, and might include hummus with spanner crab and king prawn sauce served with wood-fired aish baladi (an Egyptian bread); beef manti on garlicky labne; and ghapama: whole heirloom pumpkins filled with rice, dried fruit and nuts, cooked in the wood-fired oven.

A house Martini (from awarded bartender Matt Linklater's cocktail list) comes washed with arak and Sarafian's take on the Gilda, while the wine list is studded with leading Armenian and Lebanese producers Around 80 imported ingredients are sourced by Lebanese mother-daughter business Droubna, and Sarafian is the first to bring Arak Farid – distilled in the mountains of Lebanon, and also named for a grandfather – to Australia.

A retro glass sliding door (an exact dupe of one at Sarafian's grandparents' home), Turkish crockery, Iranian copper servingware, and a set of turntables (which the chef reckons he bought when he was about 18) lend personal touches to the 40-seat space that centres the action of the kitchen

PHOTOGRAPHY KRISTOFFER PAULSEN (TOM SARAFIAN).

Clockwise from top right: the bar at Boire; grilled flathead and shelves of fermented produce at Saadi. Opposite: chef Tom Sarafian at Zareh.



Playing over the custom Pitt & Giblin speakers? A selection of vinyl Sarafian has collected on his travels, especially to Armenian diasporas: "We shipped about three suitcases [of records] back from Little Armenia in Los Angeles, and Mexico City."

Heritage flavours also star at the newly opened **Saadi** in the CBD, courtesy of chef couple Saavni Krishnan and Sriram Aditya Suresh. Their reimagined family recipes and takes on lesser-known dishes from the Indian subcontinent are delivered with confidence accrued through almost 12 years in Australian kitchens, plus a dozen pop-ups and residencies in recent years. Krishnan, who was raised in Mumbai to Punjabi and Tamilian parents, has worked at Fred's in Sydney, and Etta and Manzé in Melbourne. Suresh was most recently head chef at Coburg's Gemini and, thanks to his Tamilian father's postings with the Indian navy, was exposed to diverse regions and their food cultures.

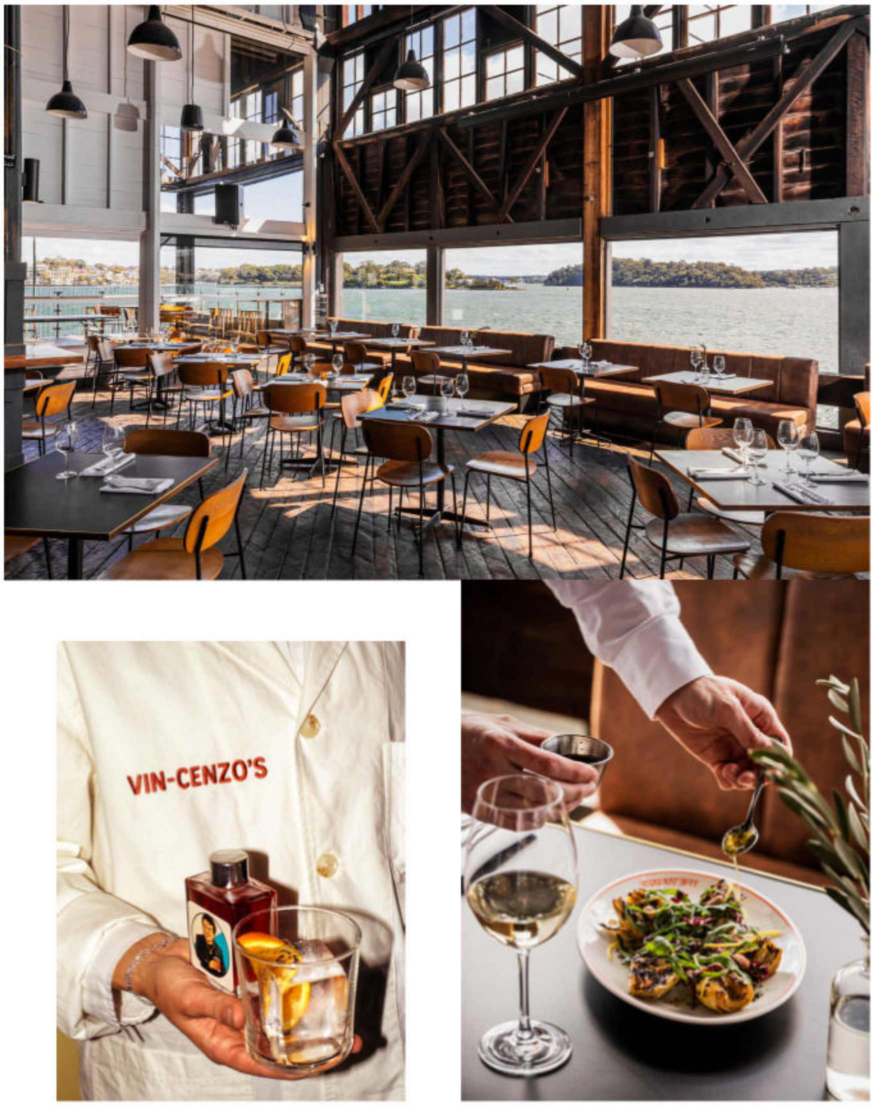
Saadi's menu highlights prime, in-season vegetables; idli (rice cakes) are topped with spiced Dutch carrots, and fritters of veggies in a precariously delicate batter are served on a yoghurt sauce. Select proteins include pulikachal (simmered tamarind) flathead from Corner Inlet with curry leaf chutney, and Loddon Valley lamb brisket complemented by fermented citrus dressing.

Saadi has taken over Halim Group's split-level Punch Lane site, which was formerly home to Sunda.

The Manzé team also has news in North Melbourne, where they've expanded across Errol Street with **Boire**, a casual bar building on the Mauritian restaurant's popular set-menu offering. Chef and co-owner Nagesh Seethiah is serving the same broad blend of influences – the source of many Melburnians' first foray into Mauritian food – on snacks like taro fritters, fried Meredith's Dairy goat ribs, and flan with rum caramel and orange. Boire's drinks list includes signature cocktails like a papaya Spritz or banana and cacao Old Fashioned, a selection of rum, a 100-strong wine list heavily featuring local labels (with many presented on a shelf running the length of the venue), and house-made sodas. By day, sandwiches on Bread Club rolls feature charcoal chicken, egg salad or eggplant fritters (all with Manzé's signature hot sauce), available to take away or pair with a drink at the long, communal table inside, or sunny stools on the footpath.

> The Manzé team has expanded across Errol Street with Boire, a casual bar building on the Mauritian restaurant's popular set-menu offering.

PHOTOGRAPHY DAISIE BINDOFF (BOIRE) & HARVARD WANG (SAADI).



Set inside a 100-year-old shipping building with Harbour views, The Wharf has a main dining room, private and semi-private dining spaces, and a bar.

Clockwise from top: the dining room at The Wharf Restaurant and Bar; grilled artichoke with preserved lemon, honey and sorrel; and a Negroni at Vin-Cenzo's.

SYDNEY

Bringing the energy of their booked-out Surry Hills venues Bar Copains, Bessie's and Alma's to Darlinghurst, Morgan McGlone and Sali and Nathan Sasi are putting their spin on Italian at **Vin-Cenzo's**, a reimagining of the site's former occupant Bar Vincent. The menu takes inspiration from France, Spain, and even America's take on Italian cuisine, with standouts like grilled scampi with chilli, garlic and Sicilian oregano; a veal T-bone with Marsala and shimeji mushrooms; and pastas including pumpkin and pecorino quadrati, or rigatoni with tripe and sweetbread ragù. The significant dessert section tempts with an Italian biscuit selection, coffee granita with whipped mascarpone, and a pig fat cannolo with Sicilian almonds. Wines name Italian, French and Australian makers (including rare vintages from McGlone's personal cellar), and cocktails cover balanced Italian classics. The space has a fresh palette of yellow, blues and deep burgundy, with hand-painted art, walnut timber and tiled details. Capacity has almost doubled with the addition of outdoor dining – improving your odds of nabbing a walk-in table.

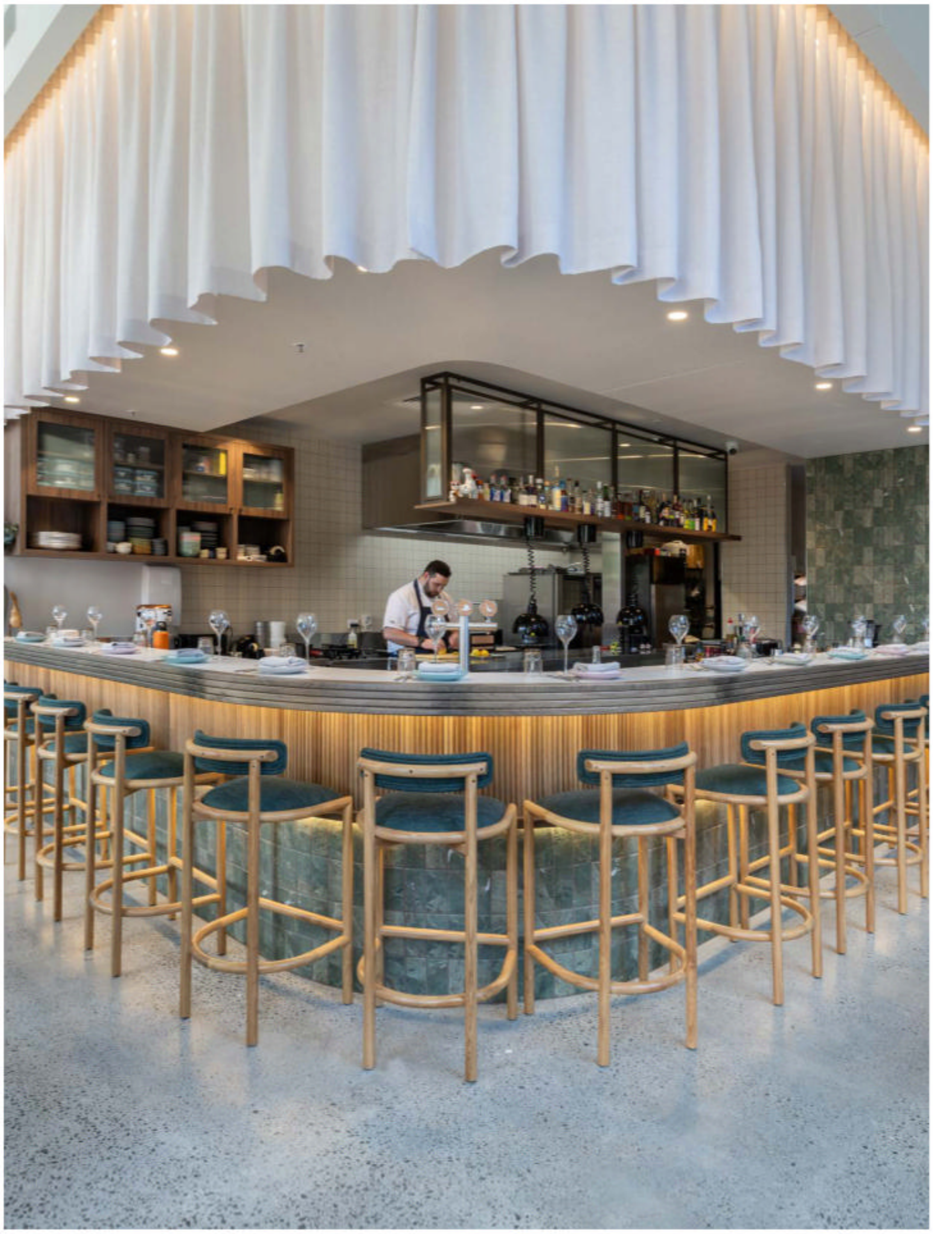
The dining scene at the Walsh Bay Arts Precinct is undergoing a major reinvigoration thanks to a double act from Sydney Theatre Company, with **The Wharf Restaurant and Bar** now open at the tip of Wharf 4/5. Set inside a 100-year-old shipping building with Harbour views, The Wharf has a main dining room, private and semi-private dining spaces, and a bar that stays open for post-show cocktails. Dishes include grilled artichoke with preserved lemon, honey and sorrel; trout dip with laver and potato crisps; and steak frites with pomme pavé, Café de Paris butter and red wine jus.

Come November, the Roslyn Packer Theatre will also welcome **Folio Bar**. "I'm inspired by the institution bars of Manhattan – places that have become cultural landmarks where art, music and hospitality intersect," says Charlie Ainsbury, Folio's award-winning bar partner. Signature cocktails and rejigged classics, a tight wine list, and a light menu will form the offering, which will

PHOTOGRAPHY TRENT VAN DER JAGT (THE WHARF RESTAURANT AND BAR).

serve a multi-purpose audience of theatregoers, drop-in diners, and nightcap seekers.

As they celebrate 15 years, **Three Blue Ducks** will open a sixth venue in the Southern Highlands. Set to open in the coming months, the working farm in Burradoo (owned by Annie Cannon-Brookes, a major backer of the Stephanie Alexander Kitchen Garden Foundation) will comprise a restaurant, bakery and produce store, in the style of The Farm in Byron Bay. "This venue is an opportunity to bring together everything we love by sourcing ethically grown produce direct from the farm, baking the bread, serving it all on-site and, most importantly, sharing that experience with our guests," says co-owner Andy Allen.



Above: bar seating at Clarence.

BRISBANE

Fish Lane in South Brisbane is the new home of **Clarence**, the popular bistro run by chefs Ben McShane and Matthew Kuhnemann. Swapping its origins in a historic Woolloongabba terrace for a bright new laneway location, Clarence continues to offer a top-value approach to casual fine-dining, with creative use of produce from Brisbane's surrounds. Rare-breed pork and cream for butter come from Tommerup's Dairy in the Scenic Rim, vegetables from Neighbourhood Farm in Brisbane's inner south, and scallops from Hervey Bay. The menu features an impressive new seafood platter, the popular house-aged duck, and an apple tarte Tatin (a necessary pre-order). The drinks list – with all-Australian wines by sommelier Zoe Mahoney – offers cocktails like a Bergamot Martini and Rhubarb Gin Fizz. Reflecting its new always-on location near Brisbane's cultural precinct, Clarence has a happy hour between 3pm and 5pm Friday to Sunday; a three-course, $75-per-head Sunday lunch built around a different protein every week; and a snack menu from 9pm, including a cheeseburger worth staying up late for.

Over in the Valley, modern Asian restaurant **Aunty** will open in mid-November at the former City Winery site. "Fortitude Valley has an incredible energy and diversity that matches what we want to achieve with Aunty," says Tassis Group founder Michael Tassis. "It's the perfect location to create something truly special – a restaurant that honours traditional Asian cooking while pushing culinary boundaries." The 12th venue from the group (which is behind venues including Stilts on the Kangaroo Point Bridge, Fatcow and Opa), Aunty will draw mostly from Cantonese cuisine with chef Salvatore de Ponte bringing contemporary flair from kitchens in Europe, Asia and Australia. His menu will span snacks, dim sum, live tank seafood and grilled proteins, with the likes of lobster rolls with XO mayonnaise, pork and sesame dan dan served on mafaldine, and a wagyu sirloin with Café de Hong Kong butter in development. On the edge of the James Street precinct, Aunty will feature intimate dining zones inspired by Cantonese tea houses, and an outdoor bar area on Wandoo Street.

BRISBANE GOES GOLDEN

Natural light and foliage adds to this fresh take on Middle Eastern cuisine.

Clockwise from above left: Golden Avenue's dining room; leafy interiors; and snacks.

HOSPITALITY GROUP ANYDAY HAS ARRIVED IN THE Brisbane CBD in glimmering style with the opening of its seventh venue, Golden Avenue.

Co-owner and culinary director Ben Williamson, group executive chef Adam Wolfers (both formerly of Gerard's Bistro) and head chef Tim Yates are behind the menu, which is delivered from multiple wood ovens and charcoal grills.

"My past work in Middle Eastern cuisine is what really brought Ty [Anyday co-owner Tyron Simon] and I together," says Williamson. "It's a fun, vibrant cuisine type which makes it perfectly suited to be our first offering to the CBD."

The diverse culinary inspiration, spanning "from the Levant to the Maghreb", lands on the table in dishes like kibbeh nayyeh with Urfa chilli and sheep's curd; fried quail with chilli oil, carob molasses, verjuice and za'atar; and swordfish shish with hawaij spice and aromatic oil. House-made breads are cooked to order; cocktails integrate on-theme elements like saffron, green chilli and sumac; and the wine list packs textural and bold varieties to complement the menu's power.

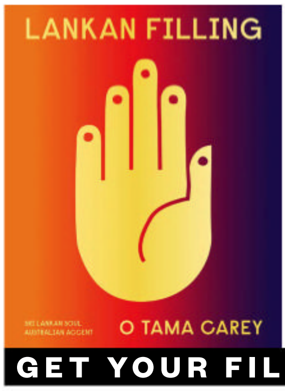
The 500-square-metre venue has the vibe of a garden terrace, with textural concrete surfaces, mature trees and plants, and soft green tiling, with seven retractable roofs and skylights lending a natural glow. Pillars, slabs of pink granite and the muted palette bring a temple-like feel to the space, which extends to a walk-in-only bar called GA with its own entrance and a menu of mezze and snacks.

Golden Avenue joins the group's portfolio of popular venues including Agnes (*GT's* 2023 Restaurant of the Year), Same Same, Hôntô, Biànca, LOS bar and bakery/café Idle. *anyday.com.au*

PHOTOGRAPHY JESSIE PRINCE (GOLDEN AVENUE).

TASTE OF TASMANIA

Calling upon its local knowledge and connections to curate culinary gems for small groups, Tasmanian Gourmet Trails hosts fully escorted foodie tours. With four- and seven-day itineraries hitting Hobart, Bruny Island, Freycinet, the Huon Valley and the shores of the D'Entrecasteaux Channel, you'll meet the growers, artisans and chefs that power Tasmania's food scene, and taste the absolute best the island has to offer. *tasmaniangourmettrails.com.au*



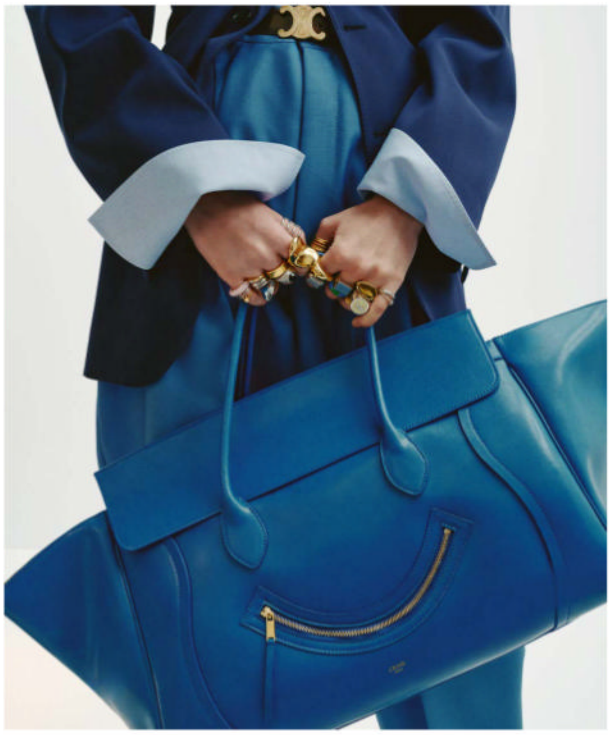
GET YOUR FILL

As Sydney grapples with the closure of Lankan Filling Station, chef-owner O Tama Carey's second book covering Sri Lankan cuisine might help fill the void. With a rich photographic glossary followed by sambols, bread and buns, breakfast, curries, snacks, desserts and drinks drawing on her deep expertise and creativity, it's a flavour-packed fusion of tradition and exploration. *$55, publishing.hardiegrant.com*

CERAMIC MAGIC

Japanese husband and wife Tetsuya Ozawa and Hikari Masuda are hosting their second joint exhibition at Sydney's Delicate Eye Area (DEA) store in Redfern. Crafted in their converted farmhouse in Tokoname, a town with a thousand years of pottery history, their works are beautiful and practical. With platters, ceramic pendant lampshades, vases, teapots, treasure boxes, pedestal bowls and more, the elegant collection can be shopped in store and online. *thedeastore.com*

THE STYLE VAULT



PLANNING A PICNIC BY THE SEINE? OR ON THE BANKS OF A far less chic Australian river? Whatever the location, you'll need a way of transporting your baguette, saucisson and bottle of Champagne, and it's unlikely you'll find a better option than this. The Luggage Smile bag is Michael Rider's take on Celine's popular Luggage style, and one of his first big drops since stepping in as creative director of the 80-year-old French fashion house. The original range became iconic under Phoebe Philo in the 2010s, kicking off the supersize bag trend that swept the world, and becoming a crucial element of any It Girl's look du jour. Also available in more conservative colourways, our favourite iteration of the reinvented classic is this bold blue – the perfect statement-meets-staple shade. Meanwhile, Rider has upgraded the zipper into a curve that brings to mind the kind of grin you'd see worn by someone who's just nabbed a last-minute reservation at Le Bistro Paul Bert. *Large New Luggage bag – Smile variation in Blue, $8300, celine.com/en-au*

ON THE PASS

PETER GILMORE

BENNELONG, NSW

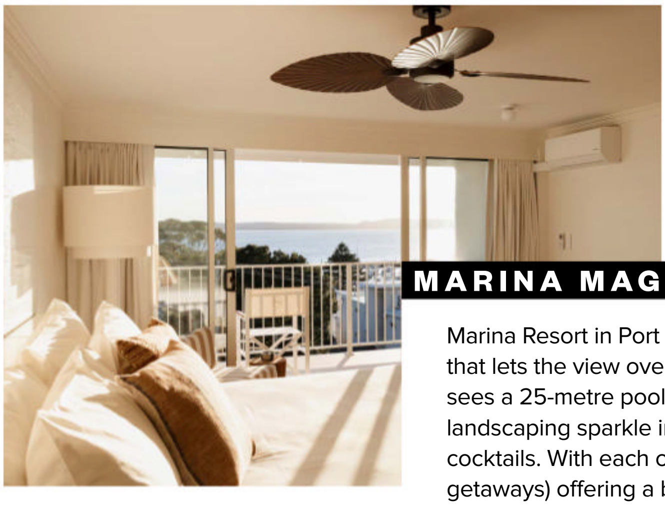
The leading chef and industry icon reflects on 10 years of delivering world-class dining in Australia's most recognisable building.

Do you have a favourite memory at Bennelong?
At opening night in June 2015, two First Nations performers, Eric Avery and Clarence Slockee, took to the stage. Eric introduced a song that Bennelong himself had performed in London in 1793 – the first time an Aboriginal and Torres Strait Islander song had been heard in the UK. Clarence sang while Eric accompanied him on violin. It was a powerful reminder of the cultural significance of Bennelong Point.

Has the philosophy behind the menu evolved much?
Our vision has always been to showcase the very best of Australian ingredients and to celebrate the incredible multicultural food culture we have in this country. That ethos has guided us since the beginning, and it continues to do so today.

The Bennelong pavlova is almost as iconic as the Opera House; how was it developed?
It was designed as a true reflection of Australia, a dessert that's deeply nostalgic, universally loved and instantly celebratory. We wanted to create something that honoured the classic pavlova, but with the precision and refinement expected at Bennelong. It became a signature dish, and I think that's because it resonates with people's personal memories of celebration and joy.

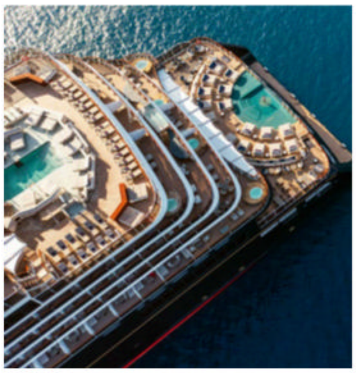
What's next in the Bennelong journey?
The goal is to continue honouring the tradition and high standards that have been set over the past decade. I want every guest who walks through the doors to feel the same sense of welcome and occasion that has defined Bennelong for 10 years.
bennelong.com.au



MARINA MAGIC

Marina Resort in Port Stephens has been transformed with a minimal, coastal aesthetic that lets the view over Nelson Bay star. Doma Group's redevelopment of the property sees a 25-metre pool surrounded by cabanas, sun loungers and climate-conscious landscaping sparkle in all-day sunshine, with a pop-up poolside bar providing the cocktails. With each of the 48 rooms and suites (some interconnecting for group getaways) offering a balcony with water views or access to a private courtyard, nature is invited in at all opportunities and complemented by beachy organic textures of timber, linen and travertine-style stone. *marinaresort.com.au*

PHOTOGRAPHY REID AYLIFFE (MARINA RESORT) & NIKKI TO (PETER GILMORE).



SHIPSHAPE SOJOURNS

Sharing Swiss luxury on the high seas, Explora Journeys sails between key destinations and lesser-travelled ports in the Mediterranean, Caribbean, North America, Arabian Peninsula and more. Eleven culinary experiences, wellness facilities and elevated on-board entertainment are tailored to a new generation of oceanic explorers, with a third ship joining the fleet next year, and another three by 2028. *explorajourneys.com*

MIND, BODY AND SOL

HOW COULD A LAKE SURROUNDED BY SUBTROPICAL RAINFOREST GET MORE TRANQUIL? Sol Elements, the Gold Coast hinterland's new "floating" bathhouse, is how. With natural finishes like bronze, slate and Japanese-style blackened wood, the stylish sanctuary has outdoor magnesium pools, cold plunges, a cedar sauna, steam room and Himalayan salt cave. A botanical scrub bar serves ingredients like ground coffee, calendula and rose petals for guests to tailor a DIY treatment, and two Secluded Suites for couples and small groups have their own contrast therapy facilities plus a wellness mini bar. Private treatments designed to strengthen the body-mind-spirit connection incorporate hot stones, sound immersion, aromatherapy and progressive facial techniques, while a communal fire pit set below the water level takes engagement in the Tamborine Mountain stillness to the next level. *solelements.com.au*

DISHES AND DESTINATIONS

The *Gourmet Traveller* team share where they've been and what they're eating.

The Dolomites, Italy

Trekking the Alta Via 1 trail in the Italian Alps is a true bucket-list triumph. Waking up above the clouds, passing through grazing pastures and the steady lure of apple strudel is heaven on Earth. And if the hike sounds daunting, rest assured the evening alpenglow is worth every drop of sweat.
Lana Telford, editorial coordinator

Evra, Brisbane, Qld

There aren't many restaurants growing the corn for their agnolotti upstairs. At Evra in inner-city Brisbane, a decent sample of the ingredients that make their way to your plate are harvested from the rooftop farm – and taste fantastic – especially when basking in blanc de blancs beurre blanc.
Georgia Condon, acting news editor

Fico, Hobart, Tas

Ruby cubes of raw tuna crown lemon risotto to create one of the most memorable dishes eaten this year. Using whole lemons (and, amazingly, no dairy), this incredibly al dente dish is a fine example of Fico's style, bringing Euro fare and Japanese influence into a uniquely Tasmanian setting. A triumph.
Cordelia Williamson, digital editor

Clockwise from above: the team at Grandfather's; the dining room at Young's Palace; and Lee Ho Fook chef Victor Liong.

SYDNEY'S FINE CHINA

An exciting trio of new restaurants is sharing personal takes on Chinese food.

FOLLOWING THE PHOENIX-LIKE REVIVAL OF GOLDEN CENTURY IN early 2025, exceptional Chinese food is enjoying a nostalgia-fuelled moment in Sydney.

After his North Shore bistro S'more unexpectedly morphed into a showy, special-occasion spot fuelled by lobster and caviar, "Big" Sam Young opened his take on a local Chinese restaurant in Potts Point in August. "The brief is local neighbourhood Chinese, and I want to stick to the truth of it," says Young. "I want to make this restaurant approachable to everyone." At Young's Palace, the luxe elements appear on a small menu that comes supplementary to stars like prawn toast, sweet and sour pork, and fried rice. The styling of the corner site plays with old-school stereotypes including fringed lamps, red velvet banquettes and artworks of roosters and dragons.

At the newly opened Sydney outpost of Lee Ho Fook, Melbourne-based chef and restaurateur Victor Liong draws inspiration from throughout China, adding his signature modern twist. "Chinese is an exciting cuisine," says Liong. "It's one of the great cuisines of the world."

Also in the CBD, the trio behind Pellegrino 2000, Clam Bar and Neptune's Grotto has introduced Grandfather's. At the Angel Place restaurant, fish swim in ornamental tanks, a Martini is dirtied with MSG and Shaoxing wine, and late-night snacks are available till 1am. Call it a response to diners seeking comfort, or maybe a move away from the glitzy grill scene that's dominated in recent times – we're calling it welcome.

PHOTOGRAPHY JUDE COHEN (YOUNG'S PALACE), JASON LOUCAS (GRANDFATHER'S) & ASHLEY LUDKIN (LEE HO FOOK).

ROAD TRIP READY

Hit the road in the new Polestar 5 performance Grand Tourer, and thanks to its massive 14.5-inch centre display with inbuilt Google Maps, you'll never take a wrong turn. Passengers are guaranteed a comfortable ride thanks to reclining rear seats, a Bowers & Wilkins 21-speaker audio system, and a panoramic glass roof. Blending sports car aesthetics with 800-volt battery tech and consciously sustainable materials, the Polestar 5 is a futuristic meeting of aviation-inspired design and powerful performance. *Polestar 5 Dual motor from $171,000 and Polestar 5 Performance from $193,100, polestar.com/au*

Adding a flash of French floral whimsy to the kitchen counter, this Laura Ashley Dome Kettle has a hand-applied print and chrome trim. It's quick boiling, with a thermometer and limescale filter built in. Très chic. *$189, harveynorman.com.au*

CHRISTMAS ON TRACK

Enjoy a festive, all-inclusive journey aboard the Great Southern, as the train meanders from Brisbane past ocean, forest and mountain scenery en route to Adelaide. Six nights of accommodation (three on board), a Christmas Day lunch, and time to explore South Australia's beautiful capital are on your itinerary, plus off-train activities like beachfront dinners and a Hunter Valley visit. *From $3885 per person, 22-28 December, journeybeyondrail.com.au*

WOOF OF APPROVAL

A dog's life doesn't look all that bad at QT Hotels & Resorts, where dog-friendly accommodation has reached new highs. Their Pup Yeah! package sees pooches pampered with orthopaedic memory foam beds by Cub, botanical grooming products from Smith&Burton, and hand-baked treats by St Argo. There's even an in-room dining menu with steak tartare and bacon ice-cream, and a digital map with all the dog-friendly destinations nearby. Pup Yeah! packages start at an additional $120 for three nights. *qthotels.com*

THREE TO TRY

Spring festivals

Celebrate the season with local flavours, big bands and new favourites.

Wangaratta Festival of Jazz & Blues

Celebrating 35 years of the event, 11 venues are hosting local and international names including Black Jesus Experience and three-time ARIA Award-winner Jeff Lang. *31 October to 3 November, wangjazzblues.com.au*

Harvest Rock

The Strokes, Vance Joy and PNAU will hit this Adelaide stage, steps away from pop-up cellar doors by Ochota Barrels, Henschke and Koerner. Top local eateries like Africola, Anchovy Bandit and Dirty Doris will take care of the food. *25-26 October, harvestrock.com*

Savour The Tweed

Chef Christine Manfield and local food advocate Amy Colli have curated more than 30 events toasting the sun-kissed region's producers, restaurants and connection to First Nations food heritage. *22-26 October, savourthetweed.com.au*

PHOTOGRAPHY SABINE BANNARD (SAVOUR THE TWEED) & PATRICK STEVENSON (HARVEST ROCK)

Clockwise from left: the Aria Suite business class lie-flat bed; and dinner service.

SUITE SKIES

Luxury travel reaches new heights, with the next generation of business class.

AT FIRST GLANCE, CATHAY PACIFIC'S NEW ARIA SUITES ON BOARD its retrofitted Boeing 777-300ER look like most modern business class set-ups. That's until you take your seat and notice the 24-inch, 4K screen, which is double the size of a standard economy screen and has previously only been enjoyed in first class. As you settle in to explore all the seat has to offer, you might notice the second major difference: the sliding privacy door that allows you to convert your plush pod into a secluded suite, where you can easily switch between modes and moods at the push of a button.

Complimentary high-speed WiFi puts the business back into business class, but it's hard to resist the call of the lie-flat bed, complete with 400-thread count linen and a relaxing spritz of lavender pillow spray. Food, too, has been a major focus for Cathay in recent years. The airline has partnered with some of Hong Kong's most iconic establishments, including the Michelin-starred Louise and Duddell's, to create signature dishes for its first and business menus.

The Aria Suite business class is now available on select flights departing Sydney and Melbourne. *cathaypacific.com*

WHAT *GT* LOVES THIS MONTH

Food Trail: South Africa
The third season of this immersive series follows chef and author Warren Mendes as he visits game reserves, wineries, coastal villages and hip eateries defining South African cuisine. *10.com.au/food-trail-south-africa*

Trudon Mystique
This new scent by the historic French brand brings opulent intensity thanks to a 20 per cent fragrance concentration, with the main notes of leather, oud and saffron playing off papyrus. *$459 for 100ml, trudon.com.au*

A TWO GOOD COOKBOOK COLLECTION
SWEET MEMORIES

Sweet Memories
Two Good Co.'s fourth cookbook – a four-part series – shares the power of desserts to comfort and connect. Fifty per cent of profits go to the enterprise's work in supporting vulnerable women. *$75, twogood.com.au*

RAAIE Tranquillity Water Activating Mist
A new essential for dry skin, this superfine spritz is a deeply hydrating addition to the daily routine, with native New Zealand ingredients including Mānuka water and kawakawa extract. *$123 for 100ml, raaie.au*

WORDS JOANNA HUNKIN (SUITE SKIES).

France · 1840 · Protection · France · 1840 · France
Edmond Fallot
TARRAGON DIJON MUSTARD
MOUTARDE VERTE A L'ESTRAGON
NET WT. 7.4 oz (210g)
AGED · RAW
NATURALLY DELICIOUS
PREBIOTIC
TRUFFLE MUSTARD
MADE IN AUSTRALIA
120g
Recipe No.
Tracklements
smooth dijon mustard

WORDS GEORGIA CONDON. PHOTOGRAPHY LAUREN TROMPP. STYLING MAXWELL ADEY.

Dijon-style mustard

Less potent than its English cousin and far more refined than America's version, Dijon plays well with plenty.

Edmond Fallot Tarragon Dijon Mustard
Don't be fooled by the hue; this take lends a gentle tarragon characteristic that we loved with poultry. La Moutarderie Fallot was founded in 1840, so they know what they're doing when it comes to the classics. *$8 for 210gm, gourmetdeparis.com.au*

Hilbilby Cultured Food Australian Dijon Mustard
The raw, unfiltered apple cider vinegar used in this Dijon, made on Victoria's Surf Coast, brings bold acidity, with a golden glow and warmth thanks to turmeric. *$13 for 175gm, hilbilby.com.au*

Ogilvie & Co Truffle Mustard
Flecked with pieces of Manjimup truffle, this mustard adds a little luxury to the dinner table. The smooth texture and bright acidity make it a great addition to mayonnaise-based sauces. *$18 for 120gm, davidjones.com.au*

Tracklements Smooth Dijon Mustard
Made in Burgundy for beloved British condiment brand Tracklements, this has enough body to hold up to a steak, or to add extra oomph to your go-to dressings. *$11 for 140gm, simonjohnson.com*

Cellar-inspired dining at Balcon Sydney

Balearic interiors at Iberica

Tapas at Paripé

ENCASA
100% SPANIS
EST. 19
Share plates and cocktails at Encasa

Spain, served authentically

Discover the certified restaurants bringing the true flavours of Spain to Sydney and Melbourne.

FROM THE VIBRANT BUZZ OF A MADRID PLAZA at sunset to the citrus-laden breeze of Valencia, Spain is a feast for the senses. While the gastronomic traditions of Spain are firmly entrenched on the other side of the world, our passion for Spanish flavours and spirit is growing exponentially. The European joy of stretching a meal into hours over shared dishes and stories resonates deeply with our food and restaurant culture.

In Australia, some of our best restaurants strive not to imitate but to reinterpret that Spanish spirit and bring an authentic experience to the table.

Launched internationally in 2020 the 'Restaurants from Spain' certification was introduced by the Spanish government agency responsible for promoting Spanish companies internationally (ICEX). It aims to distinguish venues committed to genuine Spanish cuisine in any country, guaranteeing an authentic Spanish food experience no matter where you are dining.

More than just a benchmark, the initiative has already certified more than 500 certified restaurants in 50 countries, helping guide diners seeking Spanish gastronomy at its best, from the menu and ingredients right through to the wine, the décor and the warmth of their Spanish welcome.

In Australia, a handful of exceptional restaurants in Sydney and Melbourne have so far gained this recognition. Each offers specialties from anchovies of the Cantabrian Sea and jamón finished with golden Picual olive oil to cheeses with Protected Designation of Origin and rice from Murcia. All offer a modern and authentic Spanish menu alongside a carefully curated collection of wines from Spain's unique wine regions and wine makers.

Look for the Restaurants from Spain seal for guaranteed gastronomic authenticity.

FWS Foods and Wines from Spain

#alimentosdespaña

A glimpse inside MoVida Original

The restored heritage elegance of Bar Lucia

SYDNEY

Balcon by Tapavino
In Sydney's CBD, Balcon is a lively eatery from the Tapavino Group. Specialising in coal-fired cooking inspired by Galicia, it pairs rustic flavours with one of Australia's largest Spanish wine collections. A go-to for after-work drinks or celebratory dinners.
balcontapavino.com.au

Bar Lucía
Housed in a restored heritage home in Kings Cross, Bar Lucía blends Madrid elegance with laid-back Spanish charm. Tapas and seasonal dishes shine alongside award-winning wines. Standouts include Idiazábal croquettes and mussels with chorizo and txakoli.
barlucia.com.au

Encasa
Since 1982, Encasa has shared Spain's flavours and culture with Sydney, honouring traditional recipes and family-style dining. With generous portions, an almost all-Spanish wine list, and a vibrant pimentón-and-sunshine spirit, it captures the full colour of authentic Spanish hospitality.
encasa.com.au

Paripé
In Surry Hills, Paripé offers a relaxed yet creative approach to dining, led by entrepreneurs María Fernandez and Pablo Morales, who always dreamed of opening their own tapas bar. With signature cocktails and soulful plates, the hospitality feels incredibly personal.
paripe.com.au

Iberica
Steps from Bondi Beach, Iberica captures the sophistication of Ibiza and Mallorca. This family-run resto-bar blends Australian produce with Spanish staples, perfect for casual drinks or stylish dining.
ibericabondi.com

Alegrias
The inner west will soon welcome Alegrias back to Rozelle, along with its famous flamenco nights and Spanish flavours. Its return promises rare wines, award-winning food and the same iconic and spirited mix of dining, fun and entertainment.
alegrias.com.au

MELBOURNE

MoVida Group
Frank Camorra's MoVida venues (Original, Aqui, Next Door) have defined Spanish dining in Australia for more than two decades. Each celebrates top-quality produce, Spanish ingredients, and lively spirit, with distinct personalities across the restaurants.
movida.com.au

El Rincón
A warm and unpretentious tapas bar that feels like home, El Rincón in Queen Victoria Market is renowned for its seasonal menus, honouring recipes passed down through generations, with Spanish ingredients sourced at origin.
elrincon.com.au

Tinto Tapas & Wine Bar
Bold and convivial, Tinto Tapas & Wine Bar in Hawthorn channels the energy of a Spanish barra. With Mediterranean-style Gin and Tonics, jamón Ibérico, and rustic dishes, it's best enjoyed with friends, chasing every last joyful bite.
tintomelbourne.com.au

Spanish classics at El Rincón

SCAN THE QR CODE
See the full list of Certified Restaurants, and find a Restaurant from Spain near you.

Snacks at Tinto Tapas & Wine Bar

Kylie Kwong celebrates the individuals helping to grow a stronger community. This month, we meet Kon Karapanagiotidis OAM, founder and CEO of the Asylum Seeker Resource Centre.

Kon Karapanagiotidis

A fierce advocate, a compassionate storyteller and an excellent cook, Kon Karapanagiotidis has inspired me for years. Relentless in his pursuit of justice and equality for asylum seekers, he never – ever – gives up, restoring hope and dignity through food, shelter, education and community for the countless people currently seeking safety in Australia.

Kylie Kwong

KON KARAPANAGIOTIDIS WEARS MANY HATS: founder and CEO of the Asylum Seeker Resource Centre (ASRC), human rights advocate, lawyer, social worker, teacher, philanthropist – and passionate cook. He has spent decades championing the rights of asylum seekers, refugees, women and Indigenous communities in Australia. But alongside his advocacy, food has always been at the heart of his life – a connection that culminated in *A Seat at My Table: Philoxenia*, a cookbook that celebrates Greek vegetarian and vegan recipes, co-authored with his mother, Sia.

"I'd had the idea percolating for a long time," he says. "I lost my dad when I was 27 and I had deep regret around not asking him more about his life. I didn't want to have the same regret with my mum. Food is at the heart of our family, and I want to preserve our culture and family stories. Lastly, I wanted to create something that would have a positive impact on the world."

The cookbook was shot entirely in his mother's kitchen in Avondale Heights, Vic, in 2023, using vegetables Karapanagiotidis grew himself. It is as much memoir as recipe collection, with nine essays exploring themes including community, food security and human rights. "Food is the social scaffolding that allows migrants and refugees to connect to new countries," he says. "We need longer tables, not tougher borders."

Every recipe in the book was created by his mother, every page steeped in memory. "The joy it has given my mum, both the experience of creating it together, and the joy of watching her at 76 doing interviews and book signings – it's really lovely to have been able to do that. She and my dad sacrificed so much, and this was my way of giving her the spotlight she deserves."

Philoxenia, which means "love for the stranger," in Greek, became a bestseller and raised more than $200,000 for charity. It also won the admiration of Nigella Lawson, who spotlighted it in her Cookbook Corner and waxed lyrical about the recipe for galaktoboureko (custard pie).

If the cookbook revealed his deep belief in food as an act of welcome, his day job takes that philosophy into life-changing action. As the CEO of the ASRC, Karapanagiotidis has spent the past 24 years building what started as an eight-week TAFE class project and developed into Australia's largest human rights organisation, working with refugees and people seeking asylum. From a tiny shopfront in Footscray offering meals and connection, the organisation now supports more than 10,000 people from more than 60 countries each year, delivering everything from food banks and medical clinics to legal aid and housing support all over Victoria.

"The job has evolved in many different ways from the early days of being the cleaner, volunteer coordinator, fundraiser, lawyer, social worker and teacher… whatever it took to keep our doors open." Today, he has around 250 staff and 600 volunteers.

"My day-to-day work can look like anything from advocating for a refugee family who has been in limbo for more than a decade to putting pressure on the government to grant them asylum and halt deportations. For years, much of my time has been spent helping evacuate children from Nauru and assisting people out of offshore detention centres. At its heart, my role is about advocacy: protecting and upholding human rights and holding senators and MPs to account. My work is about bringing people together for the common good."

> "Food is the social scaffolding that allows migrants and refugees to connect to new countries. We need longer tables, not tougher borders."

Despite the fulfillment he gets from his work, the challenges he sees people facing still affect him. "We are surviving in a time of such suffering and inequality and we're all doing our best to make this world kinder and fairer," he says. "But you cannot have an open heart and mind and not suffer when you look at what is happening."

For Karapanagiotidis, the real heroes are the people the ASRC serves. "They are the most resilient, resourceful and courageous people I know," he says. "It's an incredible honour to work alongside them. We can't take away the grief and trauma they've endured, but we can bear witness and be a place of welcome, safety and love. Food is a great mobiliser; when you break bread with someone, it's a wonderful connector." •

asrc.org.au

WORDS NICOLA CONVILLE. PHOTOGRAPHY ERWAN BONANDRINI/ASRC (MAIN) & MARK POKORNY (KWONG).

One starry night

The crème de la crème of Australian hospitality converged on Hobart for the *Gourmet Traveller* Annual Restaurant Awards, presented in partnership with Lexus.

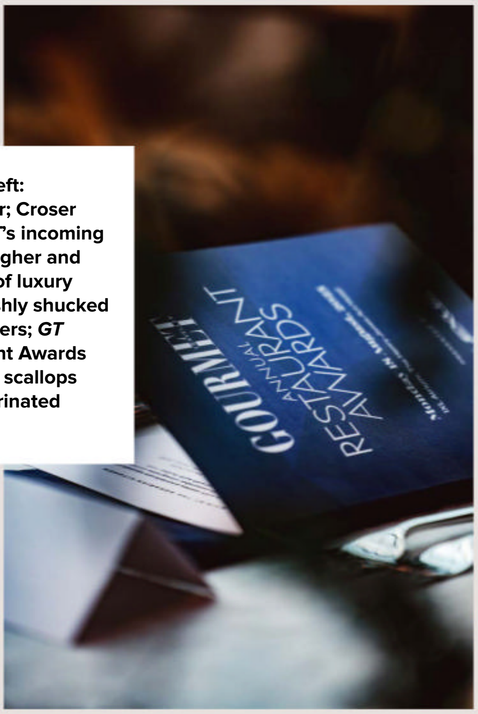
PHOTOGRAPHY **DEARNA BOND** AND **ROSIE HASTIE**

AUGUST IN TASMANIA IS NOT FOR THE FAINT-HEARTED, WHICH MADE IT THE ideal location for this year's *GT* Annual Restaurant Awards. Held for the very first time in Hobart – thanks to our friends at Tourism Tasmania – the event celebrated the creativity, passion and dedication that's woven throughout the Australian dining scene – and it was nothing short of magical.

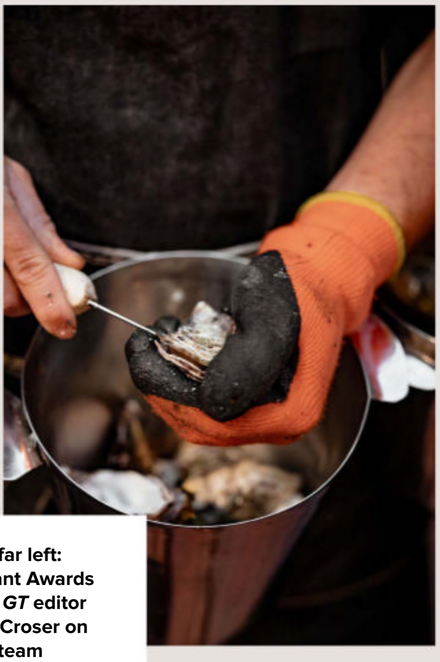
Dusk was falling as guests began arriving at the storied Henry Jones Art Hotel, the sky darkening dramatically through the glass roof of the IXL Atrium. Dressed in swathes of fabric and hundreds of cathedral candles, the romance of the room was amplified by a collaborative menu courtesy of The Agrarian Kitchen, Fico and Omotenashi – three local restaurants that prove Tasmania ➤

CROSER
PETALUMA

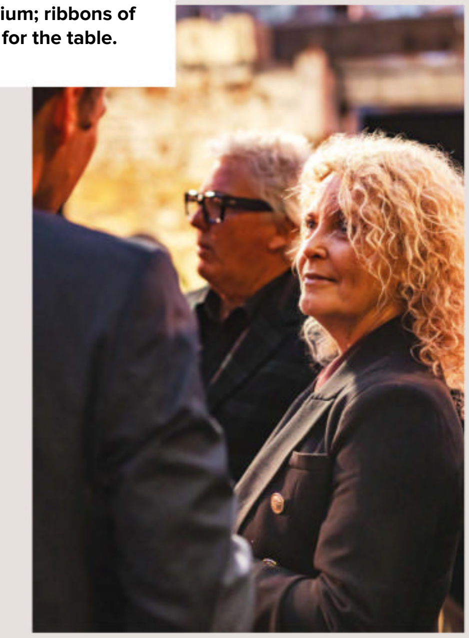
GOURMET
ANNUAL
RESTAURANT
AWARDS


GOURMET
ANNUAL
RESTAURANT
AWARDS

Clockwise from left: Petaluma on pour; Croser Vintage 2021; *GT*'s incoming editor David Meagher and Are Media's GM of luxury Nicky Briger; freshly shucked Boomer Bay oysters; *GT* Annual Restaurant Awards menu; east coast scallops with sesame, marinated roe and shinjo.



GOURMET
ANNUAL
RESTAURANT
AWARDS



Clockwise from far left: Annual Restaurant Awards host and former *GT* editor Joanna Hunkin; Croser on pour; the Lexus team enjoying pre-dinner drinks in the IXL Atrium; ribbons of butter, ready for the table.

URMET
TRAVELLER

Clockwise from left: Annual Restaurant Awards guests; chef Peter Gilmore; Hunkin congratulates Best Destination Dining winner Clare Falzon of Staġuni; Institut Polaire's Louise Radman; Lexus RX 450h+; Stillwater's Bianca Welsh; Josh Niland of Restaurant of the Year, Saint Peter.

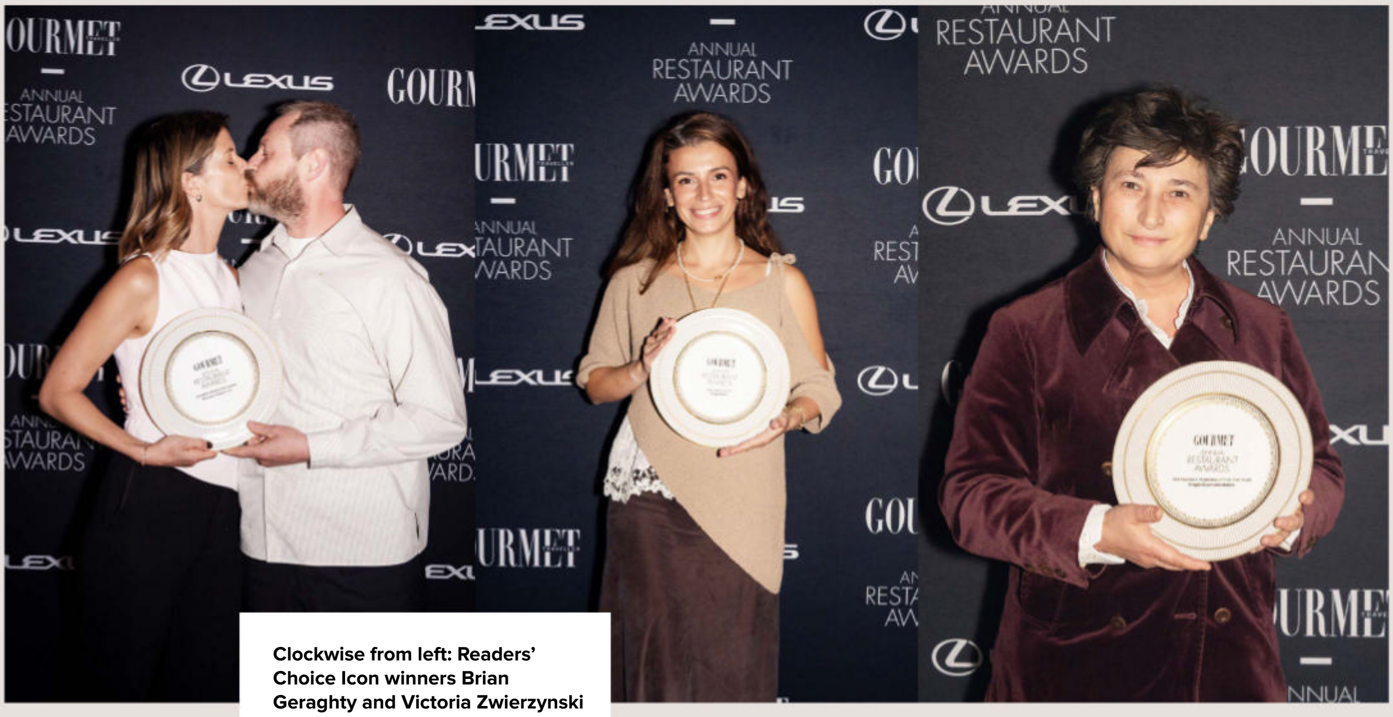
MET
TRAVELLER
THE

punches well above its weight when it comes to dining. Petaluma's finest drops were poured throughout the night, along with cocktails by Lark.

Hosted by former *GT* editor Joanna Hunkin, the formal part of the evening was a roaring success, each winner receiving a customised Wedgwood plate to commemorate their achievement, as well as rambunctious enthusiasm from their peers. The positivity – and absence of ego – in the room was a joy to behold.

Among the night's highlights, Nik Hill of Porcine was named Chef of the Year, presented by PorkStar. "This is crazy," he said. "This is an award I've always dreamed of winning. It's a real honour. Thanks *GT* and thanks to everyone who voted. I'm buzzing!"

Saint Peter took out the most coveted award of the night for ➤


GOURMET TRAVELLER
LEXUS
ANNUAL RESTAURANT AWARDS

Clockwise from left: Readers' Choice Icon winners Brian Geraghty and Victoria Zwierzynski of Berowra Waters Inn; Best New Talent winner Ozge Kalvo of Olympus Dining; Restaurant Personality of the Year winner Angie Giannakodakis; The Agrarian Kitchen's Rodney Dunn (right) and Omotenashi's Lachlan Colwill and Sophie Pope working together on plating up.

GOURMET
LEXUS
ANNUAL RESTAURANT AWARDS

GOURMET
BAR OF THE YEAR

Clockwise from above: Lark's pop-up bar; Kylie Roberts and Lylle Balzer-Blackstock from PorkStar with Mary Randles and Philip Johnson of E'cco Bistro; Bar of the Year winners Misa Ohshige and Tony Huang of +81 Aizome Bar; Hedley Monks and Christian Ryan of Aløft; Chris Lucas and Adam Sanderson of Best New Restaurant, Maison Bâtard; Josh Niland of Restaurant of the Year Saint Peter with Madeleine Denham and Janine Virtue of Spark Foundry, and Andrew Parrott of Lexus.

Restaurant of the Year, chef-owner Josh Niland appearing noticeably emotional on stage, while Ozge Kalvo, from Olympus Dining in Sydney, was similarly overwhelmed at winning Best New Talent. Best New Restaurant, presented by Scanpan, was won by Melbourne's Maison Bâtard.

The award for Outstanding Contribution to Hospitality presented by Wedgwood went to national treasure Tony Tan, who couldn't have been more humble. "Quite seriously, I run a cooking school in Trentham, I grow my own greens and I keep chooks," he summarised, minimising a lifetime of work in the culinary field to great comic effect. "Seriously, what's the big deal?"

With the official part of the night squared away, guests let their hair down at the afterparty, thanks to the fun-loving crew at Aløft, just a short stroll along the harbour. Celebrations kicked on until the early hours, before people reluctantly called it a night, settling into elegant rooms at MACq 01 and The Henry Jones Art Hotel.

A huge congratulations to all of our winners and thanks again to our supporting partners, Lexus, Wedgwood, Petaluma, Lark, MACq 01, PorkStar, Scanpan and Tourism Tasmania. ●

BEST NEW RESTAURANT

LEXUS
GOURMET
ANNUAL RESTAURANT AWARDS

Forgive the staff, they're new every night.

As maître d's go, Caroline Kininmonth is an odd one.
She keeps no waiters on rotation. Nor chefs or sommeliers.
She doesn't even have a menu. That's where you come in.
Among the vibrant walls and bold artworks of The Boathouse
restaurant, you set the menu from whatever tickles your fancy
on King Island. You bring what you want and make it how you like.

So if you've got a complaint about the food, take it up with yourself.

→ discovertasmania.com.au

COME DOWN FOR AIR

TASMANIA

> “Sheep graze on grass and herb-rich paddocks which gives the cheese its distinct and robust flavour.”

A slice of Italy

With a delicious complex flavour, Pecorino Romano PDO is carefully crafted in the heart of Italy to ensure every bite delivers centuries of heritage and unmistakable flavour.

STEEPED IN 2000 YEARS OF history, pecorino is one of Italy’s culinary treasures and a tightly held product, with the original and hardest types of pecorino traditionally found south of Rome. The Pecorino Romano product is Italy’s most iconic pecorino and is fiercely protected by Italians to ensure its authentic taste and traditional methods are true to the heart of Italy under strict Protected Designation of Origin (PDO) EU regulations. To carry the PDO label, Pecorino Romano must be made in Lazio, Sardinia or parts of Tuscany.

From October to July, fresh sheep’s milk is sourced from designated regions during the natural milking season as sheep graze on grass and herb-rich paddocks which gives the cheese its distinct and robust flavour. After the milk has been collected, cheesemakers follow a traditional process native to the region, including heating, curdling, pressing and moulding before storing and ageing for a minimum of five months.

Pecorino Romano develops a thin, straw-coloured or ivory rind, often bearing the PDO stamp and coated in a neutral or black food-grade layer. The cheese is repeatedly salted by hand to intensify flavour and preserve its integrity. Boasting a sharp, savoury bite that deepens with age, it’s perfect for grating over pasta alla carbonara or cacio e pepe. Aged pecorino develops a crumbly texture and a deeply umami profile, often enhanced with notes of hay, nuts, and wild herbs from the sheep’s diet.

To be sure you’re eating the authentic product, look for the PDO or DOP (Denominazione di Origine Protetta) seal.

Keen to taste it? Try a cheese sample of Pecorino Romano at Harris Farm Markets this October.

PECORINO ROMANO
CONSORZIO PER LA TUTELA
DEL FORMAGGIO PECORINO ROMANO

SERVE IT UP

Try Pecorino Romano with...

The salty flavours of Pecorino Romano are perfect on a cheese board alongside fresh, sweet flavours like figs, pear or crisp apple slices or a truffle or chestnut honeycomb. Serve with sourdough, grissini or seeded crackers and Castelvetrano or Ligurian olives. Pecorino Romano’s complex flavour means white wines won’t stand up against it so look for a bold Italian red like a Chianti or nero d’Avola. Choosing the right wine will ensure the strong flavours complement rather than compete with each other.

New era for French Brissy favourite
PAGE 38

Turkish home-style dining in SA
PAGE 41

Ho Jiak ups the flavour in Melbourne
PAGE 42

Sydney's new Middle Eastern and Med vibes
PAGE 43

Review

GLASS/ HALF BTL
Prosecco, Pallonello, NSW 14/39
Riesling, Nick O'Leary, NSW 15/44
Bianco, Leuconoe, IT 18/49
Sauv Blanc, Te Mata, NZ 17/44
Verdejo, Demimo, SP 14/37
Grillo, Colomba Bianca, IT 14/35
Semillon, "Louis", SA 17/48
Chardonnay, Belford, NSW 19/51
Pinot Grigio, "Orange", NSW 17/48
Rose, Mark Bulman, SA (dry) 15/38
Rose, Les quarts, zero alcohol, FR 16/40
Trepat, Pomagrana (chilled red), SP 15/39

Above: the dining room at Caness.

From left: the dining room at Montrachet; and chef Clément Chauvin. Opposite: confit ocean trout fillet, herb veil, cauliflower purée, Oscietra caviar with preserved lemon beurre blanc.

BRISBANE / MEANJIN

Montrachet

A new era has begun at this French institution, where old-world charm meets contemporary flair, writes **ELLIOT BAKER.**

IS THERE A BETTER SIGHT than a French restaurant in full flight? Aproned waitstaff gliding through a buzzing dining room. The heady scent of beef Bourguignon wafting while en route to another table. A wine list brimming with Champagne, Burgundy and Bordeaux. It's the kind of Gallic magic that has transfixed chefs – and diners – for centuries.

In Brisbane, few do it better than Montrachet.

It's been this way since 2004, when Thierry and Carol Galichet first opened the restaurant in Paddington, before being taken over by Shannon and Clare Kellam in 2015 and relocated to Bowen Hills in 2017. Now, Montrachet settles into its new chapter under chef-owner Clément Chauvin, also behind Canberra's Les Bistronomes.

So, what's changed? Not everything, thankfully. The signature double-baked soufflé with crab meat, Comté and creamy bisque is still here and still excellent. Ditto the garlic-loaded escargot, textbook steak tartare and silky crème brûlée. The elegant dining room – all white tablecloths, brass detailing and deep red banquettes – remains untouched. So does that sense of old-school hospitality, embodied in the form of complimentary sourdough and smoked tomato butter that lands on the table unprompted.

But Chauvin brings fresh energy to the table. Take his croque-monsieur, which swaps ham for a mousse of prawn, scallop and salmon. Sandwiched between a small rectangle of toasted brioche and served with a prawn oil beurre blanc poured tableside, its richness is balanced by light avocado crème and fresh orange segments. Dessert gets playful, too. An airy passionfruit soufflé comes with coconut sorbet and a "chilli explosion" – a white chocolate sphere that's dropped gently on top, where it melts and releases chilli-infused passionfruit sauce from within.

There's no shortage of theatre, either. Beef Wellington, an ode to Chauvin's time working at Gordon Ramsay at Claridge's, is wheeled out and carved to reveal rosy-pink eye fillet wrapped in mushroom duxelles, foie gras, herbed crêpe and golden pastry. Duck à l'orange, also finished at the table, comprises both confit leg and grilled breast with sweet red cabbage and an excellent, citrus-forward duck jus.

It's the interplay of tradition and innovation that defines Montrachet's new era. Still unmistakably Gallic but now carrying Chauvin's own stamp. One of Brisbane's enduring French restaurants now feels reinvigorated and refreshed. Vive le Montrachet!
montrachet.com.au

1/30 King St,
Bowen Hills, Qld

CHEF
Clément Chauvin

OPENING HOURS
Lunch Thu-Sat;
Dinner Tue-Sat

PRICE GUIDE
$$$

BOOKINGS
Recommended

PHOTOGRAPHY MARKUS RAVIK.

It's the interplay of tradition and innovation that defines Montrachet's new era. Still unmistakably Gallic but now carrying Chauvin's own stamp.

MINI LOKANTA
TURKISH CUISINE

From left: manti with garlic yoghurt, burnt butter and tomato sauce; a decorative shelf. Opposite: Mini Lokanta's dining room.

NORTH ADELAIDE / TARNTANYA

Mini Lokanta

Three charming tables in a suburban home deliver wholesome Turkish hospitality, writes **KATIE SPAIN**.

IT'S NOT EVERY DAY YOU enter a restaurant with a motley crew of strangers and emerge hours later as friends, united over intimate home-style dining, anise-flavoured raki, salty şalgam (fermented black carrot juice) and singalongs to a strumming baglama. The traditional Turkish string instrument is one of many family heirlooms dotted throughout Mini Lokanta, the 10-seat restaurant which opened in January in a heritage-listed home in North Adelaide.

Every Saturday evening, husband-and-wife duo Enver Tuğrul and Gökçe Özbecene welcome diners into their living room to share flavours and customs from their homeland.

The little restaurant is a nod to meyhanes (Turkish taverns) the pair frequented before moving to Australia four years ago. The eight-course set menu begins with cold appetisers, a tradition dating back to Ottoman palace kitchens. Girit ezme, a sphere-shaped medley of aged feta, fresh herbs and pistachios, are served with a tale about their introduction by Cretan Turks in the early 1900s. More storytelling is delivered with acili ezme, finely chopped roast red capsicum, tomato, parsley and shallot salsa with southeastern Türkiye roots and a flurry of complex Mesopotamian spice. Like the hand-stitched beaded tablecloths, antique copper pots and keepsakes gifted by family members, each dish evokes memories. Özbecene creates moments of soul-soothing beauty informed by her mother Şenay, and grandmothers Nafiye and Türkan's recipes.

As Tuğrul delivers his wife's handiwork, he explains the menu's journey through Mediterranean, Balkan and Middle Eastern flavours. Warm appetisers draw on Ottoman cuisine, such as lightly fried Kadinbudu kofte and paçanga böreği – a combination of Turkish pastrami, kaşar cheese and capsicum wrapped in crisp fillo pastry and pan-fried. The feast continues with Turkic nomad comfort food in the form of manti (tiny beef and onion dumplings with garlic yoghurt, burnt butter and tomato sauce). The main event is far less delicate. Rich hünkar beğendi (aka "Sultan's delight") of slow-cooked beef stew, smoky eggplant purée and béchamel delivers its titular promise. And to finish, muhallebili kadayif (smooth, creamy Ottoman-inspired milk pudding crowned by crisp shredded pastry) is a hug in dessert form.

At its core, this is exquisite home cooking, its beauty enhanced by the warm welcome, the story-fuelled delivery and the wholesome setting. Mini Lokanta started largely unnoticed but has since gathered word-of-mouth momentum. Nine months on, demand for a seat at one of the three tables is insatiable. A spot on the waitlist, however, is a reminder that patience is a virtue with heart-warming results.
minilokanta.com.au

214 Gover St, North
Adelaide, SA

CHEF
Gökçe Özbecene

OPENING HOURS
Dinner Sat

PRICE GUIDE
$$$$

BOOKINGS
Essential

PHOTOGRAPHY BEN MACMAHON.

From left: Ho Jiak's dining room; and the cellar.

MELBOURNE / NAARM

Ho Jiak Junda's Playground

Stylish, full-flavoured fun awaits at Ho Jiak's new southern outpost, writes **MICHAEL HARDEN.**

ANYBODY FAMILIAR WITH the four-restaurant Sydney repertoire of Junda Khoo, will know that the self-taught Malaysian-born cook and restaurateur does not have authenticity as his pole star. That he has named his new three-level Melbourne outpost Junda's Playground, gives some indication of his approach, as does the menu at the flagship Ho Jiak (sandwiched between rooftop beer hall Ho Liao and casual lane-level Da Bao). Expect ingredients like foie gras, truffles and Stilton alongside takes on more traditional Malaysian stalwarts, like an assam laksa granita that's spooned onto slivers of raw kingfish sitting on shiso leaves. Playground seems just right.

Ho Jiak's level one dining room is a spacious, stylishly minimal room of blond wood, rattan-backed armchairs, curved booths and kindly lighting that's a chilled juxtaposition with the riotous activity happening on the plate. A charming, well-versed floor team keeps things running smoothly while the drinks list, with its solid cocktail, mocktail and sake offering and wines that lean towards small producers from Australia and France, adds serious dining heft to the playful "inauthenticity" of the food.

It's fun stuff to eat. Take the excellent riff on prawn toast, arriving ball-shaped, the crunchy deep brown crust of breadcrumbs revealing a sublime interior combo of minced prawn meat and salted duck egg yolk custard. Or the signature "laksa bombs", dumplings filled with chicken and prawn meat, hokkien noodles and vermicelli, seasoned with a dramatically reduced laksa soup so that you get all the coconutty flavours of a traditional laksa in a single bite.

Level 1, 1 Rainbow Alley, Melbourne, Vic

CHEF
Junda Khoo

OPENING HOURS
Lunch Thu-Sun;
Dinner Daily

PRICE GUIDE
$$

BOOKINGS
Recommended

Khoo's version of char kway teow is rich with dark soy and topped with snowy-white handpicked Northern Territory mud crab, while his cuisine-hopping roast pork teams perfect little crackling-topped squares of belly with fresh green leaves, sambal matah and a thrillingly citrus- and chilli-forward calamansi sriracha. There's rich, ridiculous fun to be had with the eggplant bersira, battered and fried batons, sticky with sweet acar caramel and sitting on an enormously enjoyable "umami cream" flavoured with soy and kombu, the perfect excuse to wind up a meal with cleansing watermelon granita topped with calamansi ice, makrut lime and salted plum.

Perhaps not for those seeking carefully traditional Malaysian cuisine, Ho Jiak is nonetheless an authentically good time. *hojiak.com.au/melbourne*

PHOTOGRAPHY JUNIFER CHOWANDI.

From left: a spread at Caness; cocktail hour.

SYDNEY / WARRANG

Caness

Middle Eastern and Mediterranean feasting brings good vibes to Paddington in an energetic room where bread steals the spotlight, writes **ALEXANDRA CARLTON.**

WE'RE SOMEWHERE AROUND the three-quarter mark of our meal at Caness, a rowdy, pan-Mediterranean and Middle Eastern bar/restaurant on Sydney's Oxford Street, when I realise things have started to get saucy. Literally. There are puddles of yoghurt and harissa oil pooling around the lamb kebab. Bias-cut chorizo bobbing on a lake of red wine beef jus. And a grassy herb and caper salsa lapping insistently against the last smoky tentacles of fire-roasted octopus. "I think," announces my friend, "we're going to need some bread."

I'd flicked past the bread on the menu when ordering, mostly because the earlier snacks we chose all seemed to be perched on various forms of starch – pulled lamb on rounds of mini brioche, and a tumble of sabich, a Middle Eastern salad of boiled eggs, vegetables and tahini, atop a circlet of za'atar-flecked pita. More bread felt like overkill, or so we thought. Turns out, we were lucky everything became so sauced up, because otherwise we mightn't have ordered Caness' excellent kubaneh bread.

Kubaneh is a Yemenite bread roll, and this version arrives as a fat scroll, like a cinnamon bun without the sugar glaze. Pulling it apart, the centre is soft and pillowy and scattered with nigella seeds deep within its fluffy folds. "Polka dot bread," we decide, as we swipe its soft centre through the table's various sauces, as well as the duo of crushed tomato and schug dips it came with. It's rich and warm and a little sweet, providing the kind of generous comfort that only freshly baked bread can. I discover later it's the menu's bestseller, and I can't think of many better ways to tame all that sauce.

Beyond the bread, Caness – a sister venue to popular Surry Hills Middle Eastern restaurant, Shaffa – serves comfort on many fronts. A fiery parilla grill takes centre stage in the open kitchen, hung with bunches of herbs, giving the sense that we're gathered around a home hearth. The by-the-glass wine list, scrawled on a blackboard, is packed with personality and fairly priced drops to encourage "just one more". And the food feels like it's sailed across the entire Mediterranean; one minute you're eating Greek prawn saganaki, the next you have mussels bathed in Middle Eastern arak. All of it is generous and nostalgic.

The only area where the cosiness slips is the raucous noise levels; while they add to the conviviality of it all, more padding on the hard surfaces wouldn't go amiss. For now, order another round of that bread. It'll bring a happy calm to anything. *caness.com.au*

348 Oxford St,
Paddington, NSW

CHEF
Jeever Domingo

OPENING HOURS
Lunch Fri-Sun;
Dinner Tue-Sun

PRICE GUIDE
$$

BOOKINGS
Recommended

PHOTOGRAPHY JOSHUA PIKE.

OXO
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Make every day better and simply purchase any OXO product this OXOtober to go into the draw!

Purchase any OXO product during the month of October from any Australian OXO retailer. Upload your proof of purchase at the competition website OXOtober.com.au. For more details and full terms and conditions head to oxoaustralia.com.au.

Australia's thirstiest drinks news
PAGE 46

Five essential French liqueurs for the home bar
PAGE 51

How to mix a Tassie True Local
PAGE 52

Meet the man behind Jean Bouteille Wines
PAGE 53

Drinks

Cocktail hour at Le Grand Mazarin's Bar de Boubalé, p143.

BeUDI
AN EXCLAMATION OF APPRECIATION
SPARKLING
MARGI
Australian Distilled Agave, Sunrise Lime Liqueur & Soda
330ml 5% ALC

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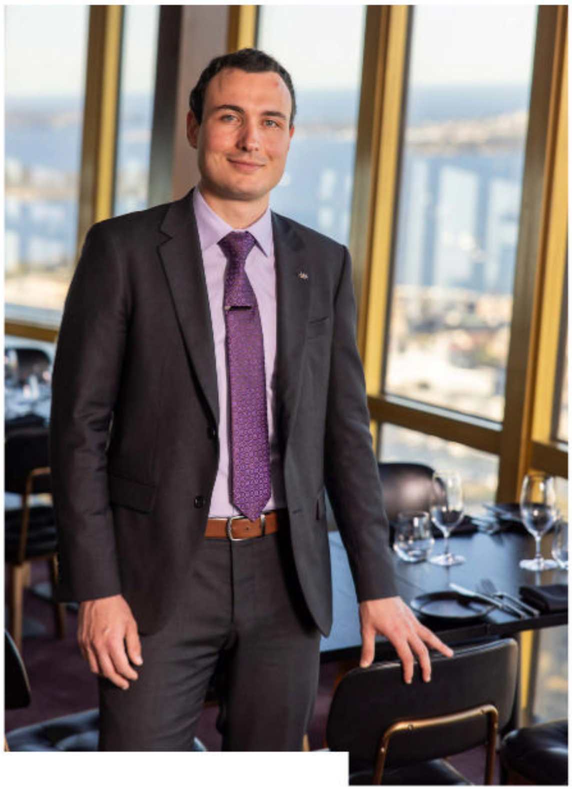
Born from the sun and soil of Australia, Beudi takes the essence of agave spirits and gives it a local twist. Made with care for the land, community and native wildlife, their Blanco spirit and Sparkling Margi spritz pour fresh, earthy flavours. *$58 for 8 x 330ml cans, beudi.com.au*

Drinks news

TOP DROPS, NEW OPENINGS, AND INSIDE TIPS FROM THE EXPERTS

SIPS IN THE CITY

Forget moody minimalism. The hottest bars in Paris right now are all about decadence and opulence, like this treasure trove, Le Bar de Boubalé. Located within Le Grand Mazarin, a new hotel in the 4th arrondisement, the bar's entire cocktail list is themed around *The Arabian Nights*. Find out more about this hotel and other new French openings from page 136. *legrandmazarin.com/bars*



SPOTLIGHT ON

Sandro Sposato, senior venue manager at Infinity by Mark Best in Sydney, shares his French upbringing, along with picks for spring and summer sips.

Tell us about your background.
I grew up in St-Tropez, where my father owns two restaurants. One is right on the beach, and the second is on the wharf – it's an iconic spot, well known and loved by locals. I started working there when I was nine years old, beginning as a cleaner and kitchen hand. My father always told me that if I wanted to run a restaurant one day, I had to learn every aspect.

And now you do indeed run a restaurant, does it measure up to what you hoped?
I truly believe I have the best job in the world. I'm not a doctor, but my role is to inject happiness into people's lives. The human connection is my favourite part of the job.

What's special about the wine list that's been curated at Infinity by Mark Best?
We have an all-Australian wine list, to show our guests that the country can be proud of its incredible diversity and high-quality wine production. As for a favourite, I'm a big fan of Tyrrell's, especially its Vat 1 Semillon.

With warmer weather on the horizon, what's a popular summer-friendly French drink?
You must try a proper Ricard; the perfect serve is one-quarter or one-fifth of Ricard to chilled water and ice so it becomes cloudy, but not drowned. The right balance is the key! *infinitysydneytower.com.au*

WORDS GEORGIA CONDON (SPOTLIGHT) & LANA TELFORD.
PHOTOGRAPHY ANNA KUCERA (SPOTLIGHT) & JESSIE PRINCE (BEUDI).

THE YAMAZAKI
SINGLE MALT JAPANESE WHISKY
MIZUNARA
25
山崎

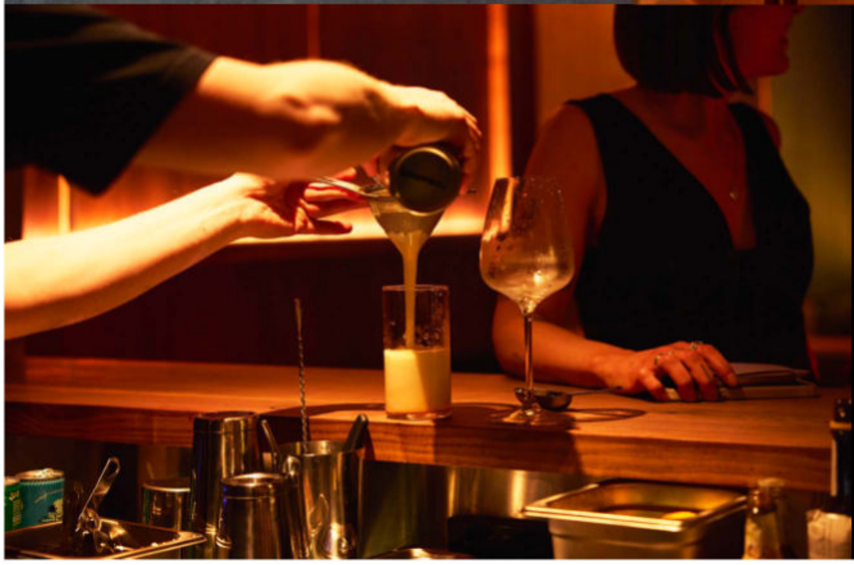
GRACEFULLY AGED

The House of Suntory has unveiled its most sophisticated Mizunara-aged whisky to date. A quarter of a century in oak has given Yamazaki 25 Years Old Mizunara Single Malt, a bittersweet profile of apricot, cacao-latte and spicy citrus with a deep woody finish. Rare, aged and golden, it's treasure in a bottle.
house.suntory.com

THE FINAL PAW

Wolf Release VI is the last hurrah in Lark Distillery's whisky collab with Victoria's Wolf of the Willows Brewing. Finished in Wolf's imperial Johnny Smoke Porter casks, it's a glass of liquid dessert: sweet mango, toffee banana and creamy hazelnut.
larkdistillery.com, $250 for 500ml

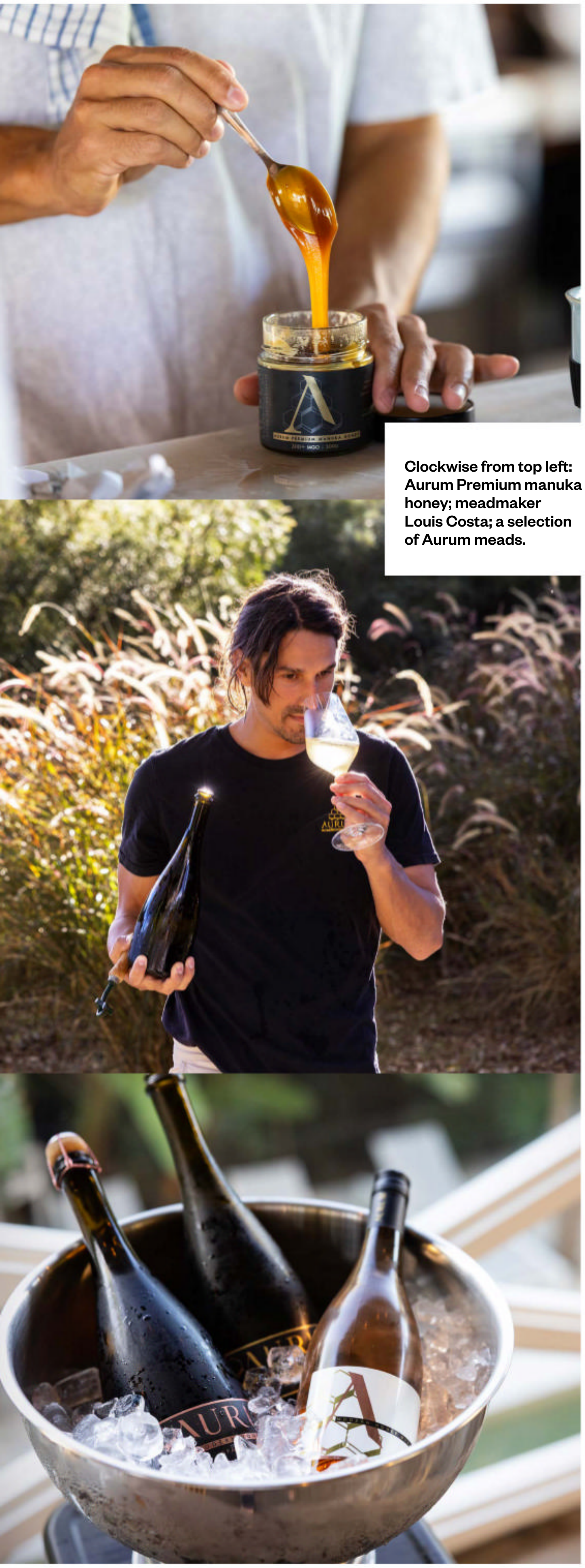
honeydripper



WINE & WAX

If LA and Tokyo had a baby and raised it on a musical diet of house and soul, you'd get Honeydripper: Adelaide's new two-level hi-fi lounge. Music and cocktails are equal headliners, with a 3000-strong vinyl library and a playful baseball card-style drinks menu. Nights unfold in low light with wine pours and '70s-style conversation pits, while mornings serve coffee and bagels for the early birds, making it a space that hits all the right notes.
honeydripper.com.au,
11 Frome St, Adelaide, SA

PHOTOGRAPHY RYAN CANTWELL (HONEYDRIPPER) & MARK LOBO (WOLF).



Clockwise from top left: Aurum Premium manuka honey; meadmaker Louis Costa; a selection of Aurum meads.

SWEET NECTAR

A Frenchman leads the charge with a no-headache mead made in the Northern Rivers.

WHEN FRENCH WINEMAKER LOUIS COSTA LEFT BORDEAUX FOR A backpacker's life of sun and surf, he never imagined he'd eventually call Byron Bay home. Nor did he envisage a life devoted to making modern mead or "honey wine" as he calls it.

If you're not familiar with mead, you're in good company. Most of us probably have a vague understanding of it as a historical drink, sloshed from tankards in medieval times. Considered to be one of the world's oldest alcoholic beverages, stretching back thousands of years, it's made by fermenting honey, water and yeast.

Costa fell in love with honey through his grandfather who kept bees. Childhood days spent collecting honey, in Pauillac on Bordeaux's Left Bank, gave him an appreciation for the aroma and flavour nuances of different varieties. Later in life, as a winemaker, (including time spent at Western Australia's famous Vasse Felix), and as a brewer for Stone & Wood, Costa developed a love of fermentation that eventually led him to mead.

While traditional mead was known as a sweet liqueur, Costa has worked hard to break free of ancient stereotypes by creating a range with little to no residual sugar. "Achieving something that is not too sweet requires a lot of work," he says. "The selection of honey is important, as is the yeast strain."

Rare Australian honeys and native botanicals from New South Wales' Northern Rivers play a big role in the range, which is fermented at cold temperatures for up to three years. His approach is minimal intervention and very low sulphur.

The range now includes a signature off-dry blush sparkling rosé, (made with Byron Bay botanicals), Aurum Ruby Red Melomel (a pinot noir/gamay style take on a classic red wine), Provence-style Rosé Mead and the Aurum White Gold made from macadamia honey – which is so much like chenin blanc you'd swear it was made with grapes. Meanwhile, his Champagne-style Aurum Gold Sparkling White Blanc de Miel made from pure manuka and raw macadamia honey won Best in Show at the 2024 Australian National Mead Competition.

Despite having an ABV of 10.5 to 14.5 per cent, Costa has a surprising claim to make about his meads. "No headaches," he insists. "We're working with the Food and Beverage Accelerator at the University of Queensland who are connecting us with scientists and clinical trial opportunities to officially validate the no-hangover experience with Aurum. There's exciting progress."

When they're not perfecting modern mead Down Under, Louis, his wife Anthea and their young daughter head to St-Estèphe in France, to help look after his family's no-spray, low-intervention experimental vineyard.

Back in Australia, they pour their small batch creations at their new pop-up cellar door in Newrybar, New South Wales, while plans for a larger scale venue are on the horizon.

aurummead.com

WORDS KATIE SPAIN (MEAD).

CRYSTAL

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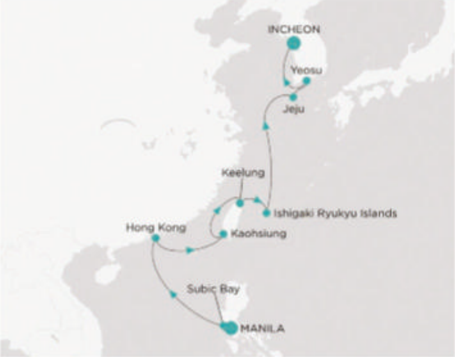
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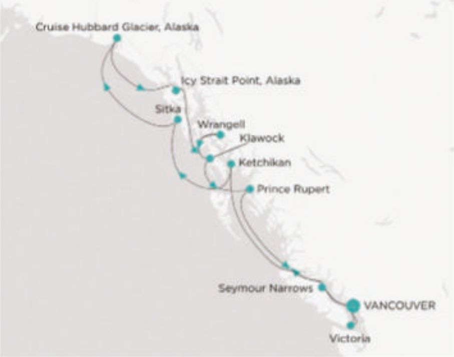
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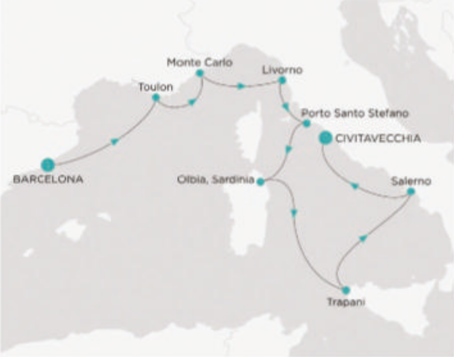
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François Voyer
Pineau des Charentes
D.O.M
1510
Bénédictine
Suze
Depuis 1889
70cl
G.E. Massenez
Crème de Pêche
World Liqueur Awards Gold
St-Germain

Bittersweet symphony

Samantha is a sommelier, writer and wine consultant. @sl_payne

Essential in any home bar, here are the French liqueurs we should all be familiar with, writes **SAMANTHA PAYNE.**

BRIGHT, PERFUMED AND ENDLESSLY VERSATILE, FRENCH LIQUEURS HAVE long played a supporting role in the cocktail canon. Built on centuries of regional know-how, they reflect the fruits, flowers and herbs of the landscape, spanning Alpine peaks to Mediterranean groves.

Sommeliers have always gravitated to mistelles for their aromatic lift, whether paired across a dégustation or served at the end of a meal in place of heavier dessert wines. But today, bartenders are embracing their aromatic complexity in lighter and more expressive drinks such as floral spritzes, bitter-sweet apéritifs and low-alcohol serves built for sunshine. They're springtime in a glass, perfect for this bright and blossoming season.

FIVE TO TRY

Floral: St-Germain Elderflower Liqueur, Fécamp, $75 for 750ml

How to create a drink that captures a fleeting moment in spring? Simply recruit a small group of foragers on bikes to gently handpick elderflower blossoms in the French Alps over a few short weeks each year. The flowers are quickly pressed to retain their fragrance, then blended with a touch of citrus and cane sugar to create an elegant liqueur. Expect aromas of pear, grapefruit zest and elderflower (obviously), with flavours that are softly floral and ever so slightly fruity. Drink it chilled over ice with soda or sparkling wine for a fresh apéritif. Try it alongside a goat's cheese tart or a dish with summer stone fruits, its floral sweetness pairing beautifully with both. *firstchoiceliquor.com.au*

Citrus: Suze Gentian Apéritif, Thuir (French Pyrenees), $59 for 700ml

As French as croissants, Suze is an apéritif with a bold citrusy bitterness. It was created in 1889 by Fernand Moureaux at a distillery just outside Paris, and remains one of France's most iconic bitters. The key botanical is gentian root, sourced from the Jura and Auvergne mountain ranges, where the tough, woody roots are harvested by hand, then macerated and distilled to extract their earthy, citrusy intensity. The exact recipe is a closely guarded secret, but the result is unmistakable: a golden-yellow liqueur with bright citrus top notes and a bracing savoury finish. Best served long with tonic or soda and a twist of lemon, Suze is the perfect palate awakener before dinner. *danmurphys.com.au*

Fruity: G.E. Massenez Crème de Pêche, Alsace, $44 for 500ml

G.E. Massenez has been producing traditional fruit liqueurs since 1870, and its Crème de Pêche is a standout for lovers of ripe, juicy flavours. Made with fresh peach juice, sugar and eau de vie distilled from the same fruit, the liqueur is triple-concentrated, giving it a thick, velvety texture and a luscious profile packed with peach nectar, floral lift and a flicker of citrus. It's delightful served chilled over ice or added to sparkling wine for a vibrant peach Bellini. In cocktails, it adds body and fruitiness to sours, fizzes and spritzes. You can also drizzle it over vanilla ice-cream or panna cotta for a simple, summery dessert. *nicks.com.au*

Mistelle: François Voyer Pineau des Charentes, Charente, $55 for 700ml

According to legend, Pineau des Charentes was invented by accident, when grape must was mistakenly added to a barrel of Cognac eau de vie. What emerged was a soft, golden mistelle that bridges the world of wine and spirits. François Voyer's version is made in the Grande Champagne region (located within Charente, southwestern France), where the family-run Cognac house has been operating for five generations. Their vineyards, mainly planted with ugni blanc, are the source of both the Cognac and the grape must that's used in this fortified wine. After blending, the liquid is aged in oak barrels for depth and smoothness. Flavour-wise, expect honeyed stone fruit, dried apricot, almond and spice, underpinned by a gentle Cognac warmth. Serve it lightly chilled as an apéritif or with a cheese board. *pnvmerchants.com*

Herbal/Spiced: Dom Bénédictine, Normandy, $83 for 700ml

Born from monastic mystery and herbal tradition, this is a liqueur with nearly five centuries of lore. Created in 1510 by Benedictine monks in Fécamp, Normandy, and now owned by Bacardi, the recipe includes 27 botanicals sourced from across the globe. Among them are saffron, thyme, cardamom and angelica, steeped and distilled to create a complex spirit with sweet spice, herbal lift and a rich, rounded texture. Sip and swirl it neat after dinner in a balloon glass, or use it to add depth to cocktails such as a spiced twist on a Manhattan. With its ornate bottle and storied past, Bénédictine brings a little theatre to your springtime table. *vintagecellars.com.au*

PHOTOGRAPHY LAUREN TROMPP. STYLING MAXWELL ADEY.

True Local

WORDS **ALEX MITCHESON**

We explore the origins of Australia's signature drinks and learn how to re-create them at home.

THE COCKTAIL SCENE OF EARLY 20TH-CENTURY PARIS was famously revelrous. Among the melee, wealthy US expats ran amok, borrowing the local name for men about town: "boulevardiers". Led by writer Erskine Gwynne, the group published a magazine, *Boulevardier*, its celebrated contributors including Ernest Hemingway. Although drawn to the Negroni, these socialites ditched the gin for the bourbon they'd grown up with, naming the newly created drink the Boulevardier.

Gabriel Da Rocha, a Frenchman and bar manager at Mary Mary, Hobart, drew inspiration from the original's simplicity, then gave it a Tasmanian spin.

"Imagine yourself in Hobart," says Da Rocha. "Walking its boulevards means you encounter cider houses, distillers experimenting with local terroir: from apples grown in the Huon Valley to small-batch vermouth and apéritifs crafted in the city itself."

His adaptation of the Boulevardier – named True Local – replaces bourbon with apple brandy.

"The apple elements shine, offering depth and complexity, while the rest remains true to its roots. It delivers nuanced drinking but also demonstrates a conscious approach to ingredient sourcing. The drink's elegance recalls the Parisian Boulevardier, while its Tasmanian backbone invites discussion," he says. "Captain Bligh planted Australia's first apple trees at Bruny Island in 1788, more than a century before the Boulevardier was even created."

MAKE IT YOURSELF

Add 40ml Willie Smith's Apple Brandy, 20ml sweet vermouth, 20ml Willie Smith's Pommeau, and 15ml apple juice to a mixing glass with ice. Stir for 20 seconds. Strain the cocktail into a chilled double-rocks glass with a large ice cube. Express the oils of an orange coin (a round of orange zest) over the glass, then drop onto the cube.

3

APPLE BRANDIES TO TRY

Willie Smith's Apple Brandy
Aged in French and US oak and distilled from heritage Tasmanian cider apples, thishas layers of baked apple, vanilla, cinnamon, and a hint of tannin on the finish.
$120 for 700ml
nicks.com.au

Le Père Jules Pommeau de Normandie
This Pommeau produced by a fourth-generation Normandy estate combines fresh apple must with young Calvados, honouring centuries-old methods.
$61 for 700ml
spiritsoffrance.com.au

Hubert 1924 Jabuka Barrique
Aged in oak barriques for a minimum of three years, this traditional Balkan brandy offers deep notes of caramelised apple, spice, and a long, structured finish.
$76 for 700ml
podrum.com.au

PHOTOGRAPHY SILEO MEDIA (COCKTAIL).

Jean-Baptiste Courdesses

The French-born Basket Range winemaker shares the influences behind Jean Bouteille Wines.

WORDS **GEORGIA CONDON**

Below: winemaker JB Courdesses at Jean Bouteille Wines estate.

Was wine always on the cards for you? No! I'm from the south-west of France, about 45 minutes north of Toulouse, which is the HQ for Airbus. After leaving school, I did engineering and aeronautical studies, but I was bored, so I left. I randomly walked into a little wine shop, they offered me a job, and that was my introduction to the industry. I very quickly got the bug, and went on to study winemaking in Bordeaux. You can spend a lifetime looking for your passion, so I feel quite lucky that it happened this way.

So, you've made wine in France and Australia. How do they compare? In Europe, there are so many rules to comply with. Australia's actually pretty loose, and I appreciate the freedom that gives me. As a winemaking nation, we're still figuring out what grapes work here, and it's exciting being in that development phase.

Is there a French wine region that deserves more attention than it's currently getting here? Every time I go to the Jura, there's a whirlwind of great conversations, delicious wines and food, and a true sense of community.

How did you land in Basket Range? I did vintage with Gentle Folk in 2017, while on a working holiday visa. That was my first time in the Adelaide Hills. I came back in 2020, only planning to stay three months. Then Covid happened, which turned into an opportunity to stay permanently. Without the pandemic I might not be here.

Tell us about Jean Bouteille Wines. Working with organically farmed grapes was the only approach I envisioned. Our fermentations occur spontaneously, guided by the native yeast that lives on the grape skins and within the walls of our winery, and all our wines are made with 100 per cent whole clusters that preserve the vitality of the fruit, and add layers of complexity and finesse.

Do you have a favourite part of the job? I love that it isn't just about grape growing or making wine. You have to farm, there's chemistry, you have to be aware of the weather and nature. There's team management, and creativity around designing the labels. Then you also have to be a sales rep! You wear a lot of hats, and that suits my personality.

What's next for Jean Bouteille Wines? It's our sixth year, and we've been working on a new range to celebrate the unique terroir of these single vineyards and old vines, pushing precision to the next level. We're excited to share these new wines in early 2026. *jeanbouteillewines.com.au*

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How to buy groceries like a Parisian

Forget prosaic supermarkets. French food shopping involves visits to charming épiceries, discovers **KATHRYN MADDEN.**

MAISON PLISSON
BOULANGERIE
RESTAURANT

Above: Maison Plisson is a two-storey épicerie and restaurant in Le Marais. Opposite: a market stall with fresh produce.

THE SMELL HITS FIRST: A WAFT OF PUNGENT, musky rind as I open the refrigerator door. I reach for a hunk of "Barisien Truffe" and a hand brushes mine. A Frenchman wearing a Patek Philippe watch appears to share my penchant for creamy truffle cheese. And even though it's not a meet-cute, a sense of romance definitely lingers in the air inside the Parisian grocery store.

Ask any French person about gastronomy and their response will range from proud to arrogant. "Life is too short for bad food – or even for mid-range, mediocre food," says Romain, my Airbnb host. "We see every meal as an opportunity to eat well and to live well, so we take great pride in our produce." Typically, he says, Parisians shop at open-air markets for fresh fruit and vegetables, at the boulangerie for bread and pastries, at the fromagerie for cheese, at the boucherie for meat, and at the poissonnerie for seafood. As for the épicerie, that's a gourmet grocer where one can stock up on pantry staples – or on all of the above when efficiency trumps tradition.

Here at Maison Plisson, a modern épicerie in Le Marais, just a few stores down from cool-kid concept store Merci, the shelves brim with hyperlocal eats and artisanal treats. There are fat tubes of Dijon mustard, jars of crème de caramel sauce, small-batch jams made in the French Pyrenees, buttery biscuits and delightfully aesthetic cans of sardines.

I watch a woman with a Polène bag chat to the man at the deli counter and order "jambon Prince de Paris", a ham produced exclusively in the French capital sans chemicals or antibiotics. She also picks up a tub of natural yoghurt and bag of potato chips – staples she could purchase from a supermarket chain like Carrefour or Monoprix, albeit not from small and superior regional producers. Like most épiceries, there's also a "cave" or wine cellar stocked with well-priced local drops that would pass as premium in Australia, and a generous section dedicated to supplements and collagen powders, because… balance. I think the French call it "equilibre".

While Maison Plisson, founded in 2014 by fashion executive-turned-entrepreneur Delphine Plisson, is part of a newer, slicker breed of épicerie, most have deep histories. Many of these family-owned corner stores can be traced back to the Middle Ages when they specialised in rare and ➤

PHOTOGRAPHY GETTY IMAGES (CART).

ROSETTE NATURE AU PORC NOIR DE BIGORRE
VIANDE DES GRISONS

Above: smallgoods and fresh cheese at La Grande Épicerie de Paris. Opposite: the banks of the Seine in Paris.

imported spices, only morphing into generalised grocers in the 19th century.

Even today, a deep-rooted Frenchness radiates off the timeworn timbers inside. Don't assume the épicerie will be open on a Sunday or Monday, nor in the early afternoon, when you might rock up to find a hand-scrawled sign saying "En pause déjeuner" ("On lunch break"). And don't come in search for anything in bulk – storage-squeezed Parisians have small fridges – although at G. Detou in the 2nd arrondissement, I spot an enticing one-kilo jar of pâte à tartiner noisette, a far posher local Nutella equivalent.

Locals linger at the épicerie like they might in a neighbourhood bar ("If you know your store owners by name, you're probably living well," asserts Romain, though tourists may run into some French indifference. In one shop, the cashier is unimpressed that I haven't brought "un sac" with me, or maybe she's just unimpressed with my poor French. Either way, it's always best to bring your own bag. Or wicker basket, if Gallic cosplay is your thing.

The Parisian grocery store experience feels so culturally rich and revealing I wonder why it's not more of an attraction, a foodie's alternative to the Louvre or Notre-Dame Cathedral. Supermarket tourism is booming, with travellers flocking to Erewhon and Happier Grocery in the United States to sample the $30 strawberry smoothies and raw milk, or maybe just to share them on social media. In Paris, the closest thing to a hype grocer is La Grande Épicerie de Paris, a gargantuan emporium in a building adjacent to Le Bon Marché department store. On a Saturday morning, it swarms with a mix of well-dressed Left Bank locals, tourists picking up supplies for a picnic in the Jardin du Luxembourg, and travelling TikTokkers getting their Maison Bordier butter vacuum-sealed for the flight home (a service that's offered at most épiceries for not only butter, but meat and cheese too).

And yes, there's merch. Logo-laden caps, towels and plates fill the front of La Grande Épicerie de Paris, alongside a dreamy seasonal flower stand. Maison Plisson, meanwhile, has an in-house line of homewares and foodstuffs in chic navy packaging, where I'm almost embarrassed to buy a branded tote in which to carry my loot. The culinary-minded French are not particularly interested in if-you-know-you-know labels; it's what's on the inside that counts. And they have the right idea. As I sit under the sun on the banks of the Seine, eating my cheese, crusty baguette and salty butter, I realise I'm living well. ●

PHOTOGRAPHY ADOBE STOCK IMAGES (PARIS).

5 ÉPICERIES PAR EXCELLENCE

Épicerie de Marais
111 Rue Vieille du Temple,
3rd arrondissement
This épicerie-delicatessen specialises in pantry goods direct from Brittany: La Maison Charteau sea salts, rillettes de sardines, salted caramels, ciders and buckwheat pasta. The adjoining café serves galettes worth taking a seat for.

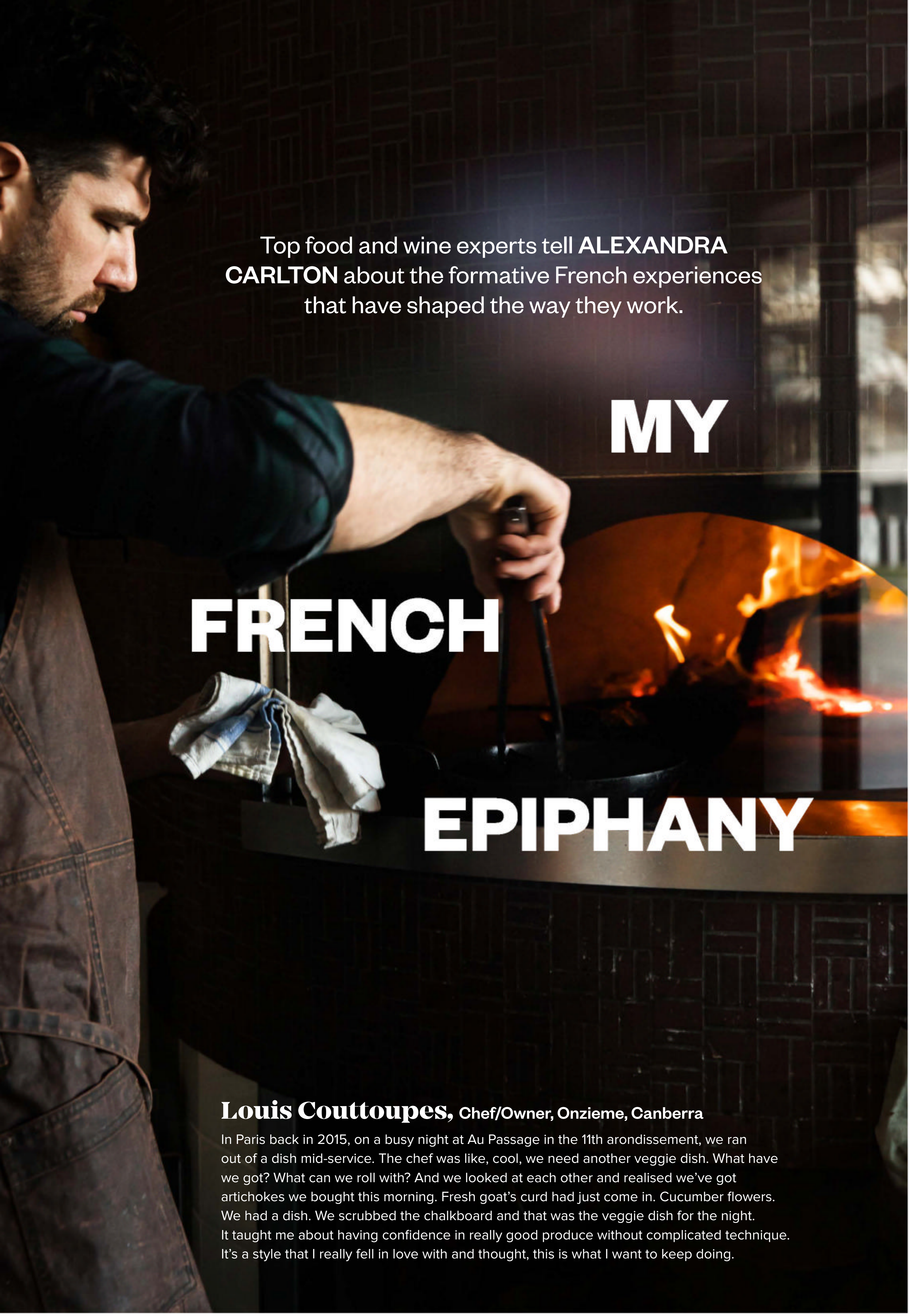
G. Detou
58 Rue Tiquetonne,
2nd arrondissement
Pastry chef David Lebovitz's "happy place" is set over two bustling, neighbouring stores. One is filled with cured meats, tinned pâtés and smoked fish; the other carries Martin-Pouret vinegars, honeys, jarred olives and professional baking goods at wholesale prices.

La Grande Épicerie de Paris
38 Rue de Sèvres,
7th arrondissement
Like the Disneyland of Parisian grocery stores, it spans nearly 3000 square metres in a building adjacent to Le Bon Marché. Go for the colourful deli items, Angelina chocolate, luxe caviar bar, wall of French butter and array of international cuisines.

Julhès
59 Rue du Faubourg,
10th arrondissement
A whole series of this family-owned specialty store is dotted along the same street and packed with condiments, canned goods, wines, spirits, cheese and charcuterie. Set in the Saint-Martin district – like the Newtown or Fitzroy of Paris – they feel distinctly local.

Maison Plisson
93 Boulevard Beaumarchais,
3rd arrondissement
With its stylish green façade, this is a well-stocked go-to for Parisian bobos (bourgeois bohemians). After filling your basket with niche snacks and top-quality seasonal produce, stop at the in-store café for a pain au chocolat or salad of the day.

L'Épicerie Tour d'Argent
15 Quai de la Tournelle,
5th arrondissement
If you can't get a seat at one of the oldest restaurants in Paris, visit the épicerie on the ground floor. Find teas, syrups, fruits soaked in Champagne, terrines, wine and fresh duck fillets – all used at the fine-diner upstairs.



Top food and wine experts tell **ALEXANDRA CARLTON** about the formative French experiences that have shaped the way they work.

MY FRENCH EPIPHANY

Louis Couttoupes, Chef/Owner, Onzieme, Canberra

In Paris back in 2015, on a busy night at Au Passage in the 11th arondissement, we ran out of a dish mid-service. The chef was like, cool, we need another veggie dish. What have we got? What can we roll with? And we looked at each other and realised we've got artichokes we bought this morning. Fresh goat's curd had just come in. Cucumber flowers. We had a dish. We scrubbed the chalkboard and that was the veggie dish for the night. It taught me about having confidence in really good produce without complicated technique. It's a style that I really fell in love with and thought, this is what I want to keep doing.

PHOTOGRAPHY LEON SCHOOTS (MURRAY), LEAN TIMMS (COUTTOUPES) & STEVEN WOODBURN (LUTAUD).

Sebastien Lutaud,

Culinary Director, Etymon (LouLou Bistro, The Charles Brasserie), Sydney

I was in Paris last year at Christmas, and went to a brasserie called La Poule au Pot. I was really struck by the generosity. Not just portion sizes, but generosity in the service and the way things are done. Things like how the minute you walk in you're offered a Kir Royale. Or when we had the crêpes Suzette and the guy was pouring the alcohol on and asked how much we wanted. We said to just keep going, of course! I'm not saying we don't have that kind of hospitality here but it comes so naturally over there. Now I always say to my guys when they're saucing or cutting something – add a bit more. Be generous.

Tess Murray,

Sommelier, Chauncy, Heathcote

France is a lesson in understanding just how much produce matters. There's a reason appellations exist, and why certain dishes have been served alongside certain wines for centuries. It's simply because they work. If they didn't, they'd have changed. Recipes would have been adapted, certain wines would have been made differently.

That principle shapes the way I pair wine and food. When [Chauncy chef and co-owner] Louis [Naepels] is working with tomatoes or cooking a bisque, I think of southern France, and the wines that sit alongside those flavours. When it's goat's cheese, I look to the Loire Valley for a crisp sauvignon to pair with the tanginess, or a petit chablis with a more aged goat's cheese for fresh minerality but with softness. There is always room to explore, but having the classics as the backbone of what we do is hugely comforting and reassuring.

One of my favourite things about French culture is the art of discussion. There's a willingness to argue, to listen, go deep. It taught me to sit with opposing views, speak with conviction, and to stay open.

Analiese Gregory,

chef, Tasmania

I moved to Paris to work at Le Meurice, with Yannick Alléno at the helm. We were a Monday to Friday restaurant, and it was completely new to me to have the weekends off. I remember wandering the streets and thinking, “what do people do here on a weekend?” and “where is everyone?” I stumbled into the street market on Boulevard Richard-Lenoir and realised everyone was there, shopping, buying produce, tasting, then going home to cook. One of the world’s largest cities suddenly felt like a village.

From then on I tried to do as the French do: buying baguettes on the way home so they’d have just come out of the oven fresh, market shopping, cooking ridiculous meals at home, lying in parks eating fruit in the summer, celebrating every little food- or wine-based festival from galette des rois to Beaujolais

Dan Arnold, Chef/owner,

Restaurant Dan Arnold, Brisbane

When I first moved to France in 2010, I started working at Restaurant Serge Vieira [in Auvergne]. Unbeknown to me, we were only a 20-minute drive from Michel Bras’ restaurant. He wrote probably the first cookbook I ever bought. Like many young chefs, I think we looked at his Gargouillou [a hyper-seasonal vegetable dish made of dozens of components] and thought, what is this?

I went for my first market trip with Serge at 4am and as soon as I jumped out of the van, there I was shaking hands with Michel Bras and picking fruits and vegetables and salads next to him. “You all right, Brisbane?” Serge said to me – he called me ‘Brisbane’ – and I was like, “Yep, this is totally cool and normal.”

Before then I didn’t realise there were so many varieties of salads and herbs. And it wasn’t what I expected from French gastronomy which I’d always thought of as heavy, and all about the technique. I still think about that variety today when I cook.

But more than anything, I remember the humbling nature of being with someone who was such an iconic figure. There was no awe, no stardom. We were just normal people, chefs, doing what we do.

PHOTOGRAPHY ADAM GIBSON (GREGORY) & MARK ROPER (WHEELER).

Kay-Lene Tan, Executive Pastry Chef, LK Hospitality (Yūgen Dining, Omnia), Melbourne

Between 2011 and 2013 I had the privilege of working with [the late] chef Joël Robuchon as part of the opening of his flagship restaurant in Singapore. It was a time of intense learning. One of the most unforgettable moments was the first time I tried a fraise de bois that we sourced directly from France and was flown in within 24 hours. Growing up in Singapore the idea of seasonal produce was foreign to me. The sweetness, the fragrance, was unlike anything I'd ever tasted. It ignited a curiosity about how seasons shape the flavours of fruit, a realisation that has stayed with me throughout my career.

Troy Wheeler

Butcher, Meatsmith, Melbourne

When I was working as an apprentice butcher, I was inspired by customers who shared stories of their travels. Many would ask for specific cuts of meat to recreate memorable dishes they'd had overseas. French cuisine came up often, and I found myself drawn to it. Maybe it was the butchery behind so many of the classics, or the precision in how each element is treated, but it just made sense to me.

I still cook with this mindset. If I'm deboning a chicken for a galantine, I use the bones and trimmings to make a rich, proper jus, and serve it with seasonal greens. Or if I'm making classic French charcuterie like terrine and pâté en croûte, I use everything. It's thoughtful, traditional and resourceful cooking.

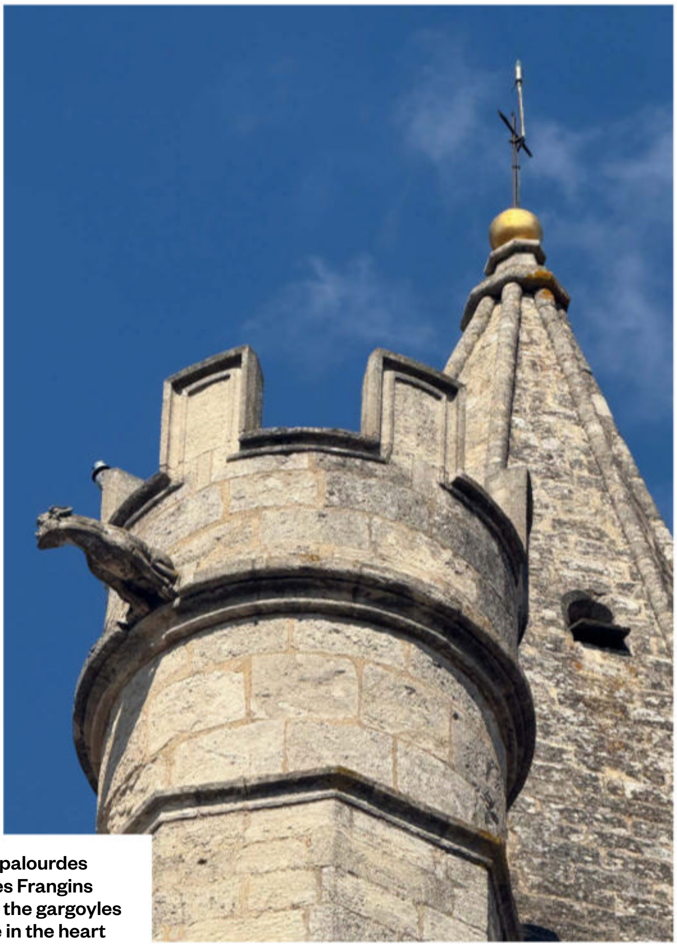
Ian Coker, Owner, Septimus House of Cheese and Wine, Adelaide

On a cool night in April, 2018, the dinner I had planned for months finally arrived. A corner table at Restaurant Daniel in New York, for the tasting menu. The standout was a duo of beef: a butter-soft wagyu tenderloin alongside a short rib that had fallen apart after an afternoon in red wine, both cloaked in a glossy Bordelaise and lifted by a decanter of 1990 Jean-Louis Chave Hermitage whose black fruit, leather and pepper mirrored every note of the dish. Stepping onto East 65th Street after the meal we fortuitously crossed paths with chef Daniel Boulud himself who was stopping by to check on the evening service. We enjoyed an easy chat, he called over a waiter to take photographs and sent us off with a warm handshake. It was an unforgettable encounter with a chef I had read about for years. We rounded out the night with cocktails and live jazz at Bemelmans Bar, and that seamless blend of fine wine, hospitality, art and music continues to shape the experience I aim to create at Septimus.

Bonjour from Béziers

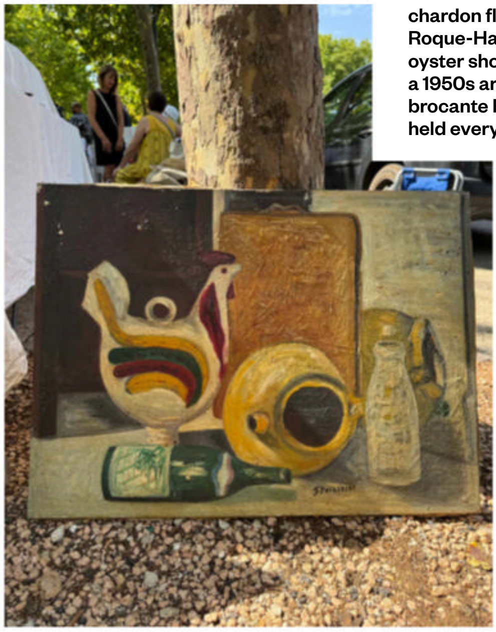
Childhood in France became a rich source of inspiration for **ELISE PIOCH BALZAC**, founder of Maison Balzac. Now based in Sydney, we caught up with her on a recent visit home, to find out more.

PHOTOGRAPHY ELISE PIOCH BALZAC & JEAN PIOCH.



Clockwise from top left: paloudes and oysters from Mas des Frangins at Les Halles de Béziers; the gargoyles of Église de la Madeleine in the heart of Béziers; Cathare, ash-coated goat's cheese, from a cheese shop at Les Halles; the pontoon in front of Le Saint Barth restaurant in Marseillan that exclusively serves Tarbouriech oysters from their farm.

Clockwise from top left: fresh thyme in the vineyards of Saint-Chinian; one of the galleries framing the garden of Cathédrale Saint-Nazaire de Béziers; chardon flowers growing wild in Roque-Haute; Mas des Frangins' oyster shop at Les Halles de Béziers; a 1950s artwork found at Marché brocante Béziers Allées Paul Riquet, held every Tuesday and Saturday.



"GROWING UP JUST OUTSIDE BÉZIERS IN THE south of France, we knew the name of every bird and flower. We knew what weeds we could eat and which we couldn't. We'd forage for chestnuts, and we lived with the seasons. My dad grew up barefoot in the bush and wanted us to have that same love for nature, so we spent every weekend and every day after school outdoors as a family – at the beach catching tiny prawns, or in the hills, naming snails. My mum had a very sophisticated upbringing. I love that my parents had such different beginnings. I hope I have both the wild and the elegant in me.

The thing I miss most since leaving in 2004 is, obviously, my family: my parents, my two brothers, so many cousins – I'm talking 36 cousins. I'm the only export. The second thing is more abstract. It's the land, the light, time spent in nature. That's why I try to come back once a year, and right now, I'm in Béziers for six wonderful weeks.

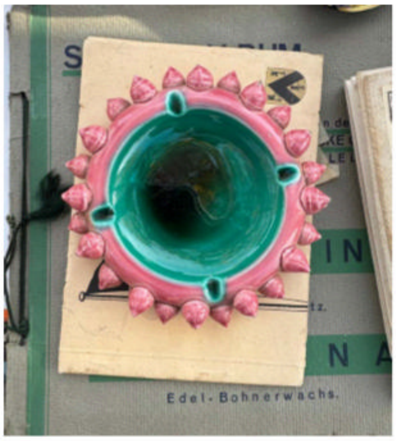
My dad worked in sales and marketing for a toy company, splitting his time between Paris and Béziers, and Mum stayed at home with us. My mum has always been very creative, and would hide little gifts under the napkin at every meal. It could be a little hair clip or a flower, nice touches like that. I was creative, too, drawing, writing poetry, singing. I always had little stories to tell in my very strong south-of-France accent.

My strongest memories are around Sunday lunch, which happened without fail at my grandparents' house. It would start with shopping at Les Halles de Béziers – a giant glass food hall in the heart of town, which has the most delicious, authentic food – bread, cheeses, oysters, pastries. We'd sometimes go on the Saturday, but preferably early on the Sunday morning, to get the freshest produce. There's a wine shop – Caves Paul Riquet – that has access to the smallest vineyards and wineries, some of them making just one case a year.

My grandparents owned a vineyard, which they split in three. They kept a third for themselves, and gave the other two to their son and their daughter. My mum decided to build a house on her third, and the separation between their house and ours was a hedge of roses that we'd walk through.

After shopping, I'd help prepare the table, with a beautiful tablecloth, placemats and flowers. A favourite was boeuf Bourguignon with a gratin

PHOTOGRAPHY ELISE PIOCH BALZAC & JEAN PIOCH. INTERVIEWED BY CERI DAVID.



Clockwise from top left: peaches from a farm in Portiragnes; snails snacking on wild fennel in Roque-Haute; a ceramic tray at a Béziers flea market; fresh almonds and walnuts at the farmers markets on les Allées Paul Riquet; a façade in Béziers; a ceramic plate with trompe l'oeil leeks at Béziers' antique market, "that I should have bought," says Pioch Balzac.

dauphinoise. As a teenager, I asked my grandmother what the secret was, and she shared that she would spread the dish with fresh garlic, before the butter, potato and nutmeg. In summer, my favourite dessert was craquelin aux peches, made by the local patissier chef, with nougatine at the bottom, very light whipped cream and fresh peaches.

We'd enjoy our meal, have a big nap and then go out into the bush again together. I can't tell you what it means in life to have that consistency. It was almost like a religion.

My happy place is an area called Roque-Haute that was a volcano millions of years ago. You can sit up there, surrounded by wild thyme, and see the Mediterranean in the distance, the vineyards below. It's a place of serenity, away from civilisation and stress. If I'm ever scared or anxious, I imagine myself in Roque-Haute. It's the epicentre of my emotional geography.

When I first arrived in Australia, the biggest difference I found wasn't the people or the seasons: it was the smells and sounds of the bush. There are little red-tailed birds called rougequeues that live in the trees here; I know what they sound like at different ages, and how to call them. Even with my eyes closed, I'd know exactly where I am.

Our town was built in the sixth century, and you can find incredible treasures from the nearby castles at flea markets. The Antique Fair of Béziers is well known as one of the best in the world. I'd go with my grandad, and he always came home with something for my grandma. She adored what we call soliflores, tiny vases for just one flower. The juxtaposition at these markets is amazing; you could have a truck tyre with a Dior bag on top. A lot of my taste today is the result of everything I've seen at places like these over the years.

I was born and grew up here, so I thought the whole of France was like this. It was only when I went to work for Hermès in Paris that I found out none of my friends had the same childhood as me. They were charmed by my stories, and slowly, I realised that one day I'd have to do something with them. When I launched Maison Balzac in 2012, I opened the gate to all my memories and passions. I shared those through my first collection, of five candles describing a typical Sunday when I was eight years old. It's all grown from there." ●

At Agnes in Brisbane, PorkStar Ryan Carlson is redefining fire-driven cooking with pork. Aged, brined, smoked or grilled, Ryan believes there are no limits. Ryan is creating pork perfection.

"Cooking over fire - it's such a primitive and primordial thing. Pork and wood fire work hand in hand. It's a match made in heaven."

Ryan Carlson

PORKSTAR
BY AUSTRALIAN PORK

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Weeknight meals to make and share
PAGE 70

Settle in for a long lunch Provençal
PAGE 84

Paris comes to Melbourne with Maison Bâtard
PAGE 94

Home-style cooking in Burgundy
PAGE 104

Food

Porcine's pâté en croûte masterclass, p80

PHOTOGRAPHY JAMES MOFFATT.

Gourmet Traveller uses free-range pork supplied by Australian Pork in the *GT* Test Kitchen and in all our photo shoots.

AUSTRALIAN Pork

Everyday

Easy entertaining, simple weeknight dinners and suppers to share.

PHOTOGRAPHY **JAMES MOFFATT**
RECIPES & STYLING **MAXWELL ADEY**
FOOD PREPARATION **KATHY KNUDSEN**

GF

Seared flank steak with roast potatoes and vadouvan curry butter

SERVES 2 // PREP 10 MINS // COOK 40 MINS

500	**gm sebago potatoes, scrubbed, cut into 1cm-thick rounds**
2	**garlic cloves, crushed**
	Finely grated zest of ½ lemon
100	**ml olive oil**
500	**gm flank steak, at room temperature**
	Blanched green beans, to serve
	VADOUVAN CURRY BUTTER
80	**gm softened butter**
1	**golden shallot, coarsely chopped**
2	**tsp vadouvan curry powder (see note)**
½	**cup (loosely packed) parsley**
	Finely grated zest of ½ lemon, plus 1 tbsp lemon juice

1 Preheat oven to 220°C fan-forced. Toss potato, garlic, lemon zest and 80ml olive oil on a large oven tray to combine, spread out in even layer and roast, turning once, until golden and crisp (35-40 minutes).

2 Meanwhile, for curry butter, combine ingredients in a food processor and process until smooth. Season to taste. Set aside.

3 Meanwhile, heat a char-grill pan to high. Brush steak with remaining oil, season and grill, turning once, until browned and cooked to your liking (4-5 minutes each side for medium-rare). Transfer steak to a plate, spoon over half the butter, place an upturned bowl on top to cover and set aside to rest for 10 minutes.

4 Thickly slice steak. Divide among plates with potatoes. Top with extra curry butter and serve with beans on the side.

Note If vadouvan curry powder isn't available, substitute Madras curry powder.

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KEEP IT SIMPLE

We've added a herb and mustard crust to fancy up a midweek dinner. But if you are looking for a shortcut, instead of the crust simply add anchovy and 1 tsp mustard to the salad.

DF GF

Herb-crusted tuna Niçoise salad

SERVES 2 // PREP 30 MINS // COOK 15 MINS

1 red shallot, thinly sliced
1 small garlic clove, crushed
1 tbsp aged red wine vinegar
2 tsp lemon juice, plus finely grated zest of ½ lemon
4 kipfler potatoes, scrubbed and cut into 1cm-thick rounds
100 gm baby green beans, trimmed and halved on an angle
2 eggs, at room temperature
60 ml (¼ cup) extra-virgin olive oil
2 tsp finely chopped tarragon
100 gm mixed cherry tomatoes, halved
2 radishes, thinly sliced on a mandolin
1 small cucumber, halved lengthways, sliced
12 small pitted black olives, such as Niçoise

HERB-CRUSTED TUNA
2 anchovy fillets, mashed to a paste
½ small garlic clove, crushed
1 tbsp Dijon mustard
1 tbsp extra-virgin olive oil
2 tuna loin steaks (about 180gm each)
⅓ cup finely chopped soft herbs, such as tarragon, chervil and parsley

1 Combine shallot, garlic, vinegar, lemon juice and zest in a large bowl, season and set aside to quick pickle.

2 Place potatoes in a saucepan, cover with cold salted water; bring to the boil and cook until almost tender (8 minutes). Add beans and cook until bright green (2 minutes). Drain; cover with a tea towel to steam dry.

3 Meanwhile, cook eggs in a small saucepan of boiling water until soft-boiled (6 minutes). Refresh in iced water, then peel and halve.

4 Add olive oil and tarragon to the bowl with pickled shallots and toss well to combine. Add tomatoes, radishes, cucumber, olives and potato mixture and toss to combine. Season.

5 For herb-crusted tuna, combine anchovies, garlic and mustard in a bowl and set aside. Heat olive oil in a large frying pan over high heat. Add tuna steaks and cook, turning once, until cooked to your liking (1-2 minutes each side for rare). Transfer to a plate lined with paper towel to rest (3 minutes). Smear one side of tuna steaks with mustard mixture, then pat on herbs to coat.

6 Divide Niçoise salad and tuna among plates, top with egg and extra herbs to serve. ➤

Bouillabaisse with rouille

SERVES 4-6 // PREP 20 MINS // COOK 55 MINS

2	**tbsp extra-virgin olive oil**
1	**each onion and fennel, thinly sliced**
3	**garlic cloves, sliced**
1	**tsp each dry-roasted fennel seeds and coriander seeds, lightly crushed**
2	**tbsp tomato paste**
6	**thyme sprigs**
2	**bay leaves**
	Finely grated zest of ½ orange
2	**tbsp Pernod**
125	**ml (½ cup) white wine**
400	**gm can chopped tomatoes**
375	**ml (1½ cups) fish stock**
500	**gm baby kipfler or baby chat potatoes, halved**
1.2	**kg marinara mix (see note)**
	Charred bread and chopped parsley, to serve
	ROUILLE
150	**gm mayonnaise**
2	**anchovies, mashed with a knife**
1	**garlic clove, crushed**
1	**tsp saffron, soaked in 2 tsp boiling water**
¼	**tsp smoked paprika**
	Finely grated zest 1 lemon, plus 1½ tbsp lemon juice and extra wedges to serve

1 Preheat oven to 200°C fan-forced. Heat olive oil in a casserole over medium-high heat. Add onion, fennel and garlic; sauté until softened (6-8 minutes). Add spices, tomato paste, herbs and orange zest; sauté for 1 minute. Deglaze with Pernod and white wine, scraping base of pan and cook until reduced by half (2-3 minutes). Add tomatoes, stock and potatoes; bring to the boil. Season to taste. Cover with a tight-fitting lid and transfer to oven; braise until potatoes are almost tender (20-25 minutes).

2 Meanwhile, for rouille, combine ingredients in a bowl. Season.

3 Add marinara mix to casserole, gently stir to combine, cover, then return to oven. Braise for 10 minutes. Remove from oven. Gently stir and return to oven until seafood is just cooked (3-5 minutes). Discard whole herbs and season.

4 Scatter bouillabaisse with parsley and serve with rouille, lemon wedges (optional) and charred bread on the side.

Note For ease, we used a marinara mix which is available from your local fishmonger.

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EASY WEEKEND ENTERTAINING

Don't be fooled by the long ingredient list; this is a simple recipe and a perfect main for long lunching en plein air. The rouille and braising base can be prepped the day before.

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QUICK QUICHE

A deconstructed quiche of sorts, this has all the elements, but it's on the table in a quarter of the time.

Thyme pan-omelette with zucchini salad and seeded pastry toasts

SERVES 4 // PREP 20 MINS // COOK 20 MINS

375	**gm sheet sour cream shortcrust pastry, quartered (we use Carême)**
1	**egg, lightly beaten, for eggwash**
100	**gm (⅔ cup) natural seed mix**
8	**eggs, plus 4 egg yolks**
80	**gm crème fraîche**
2	**tsp finely chopped thyme**
20	**gm unsalted butter**
	ZUCCHINI-SQUASH SALAD
½	**small garlic clove, crushed**
1½	**tbsp extra-virgin olive oil**
3	**tsp chardonnay vinegar**
1	**tsp Dijon mustard**
2	**tsp each chopped dill and chives**
1	**zucchini, thinly sliced into rounds on a mandolin**
2	**small yellow squash, thinly sliced into rounds on a mandolin**
	HERB CRÈME
100	**gm each goat's curd and crème fraîche**
2	**tbsp each finely chopped soft herbs (such as dill, chervil and chives), plus extra to serve**
	Finely grated zest and juice of ½ lemon

1 Preheat oven to 180°C fan-forced. Cut each pastry quarter diagonally into 2 triangles. Place pastry on a large oven tray lined with baking paper. Brush with eggwash, scatter with seed mix to cover, press down lightly to adhere and season. Transfer to oven and bake until golden and pastry is cooked through (15-20 minutes).

2 For salad, whisk garlic, olive oil, vinegar, lemon zest and herbs in a bowl, season, then add remaining ingredients and toss to combine. Set aside.

3 Whisk eggs, yolk, crème fraîche and thyme in a jug and season. Heat butter in an ovenproof frying pan over medium heat, swirling pan until melted. Brush butter up sides of pan, then add egg mixture. Cook until egg begins to set on sides of pan. Transfer to the oven and bake until omelette is just set (6-8 minutes). Cool briefly.

4 Meanwhile, for herb crème, stir ingredients in a bowl to combine. Season to taste.

5 Slice omelette. Divide pastry, omelette and salad among serving plates. Scatter with extra herbs and serve with herb crème on the side. ➤

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SIDE SWAP

We've kept things easy and light with crusty bread for mopping up all the delicious juices, but a velvety potato mash would be a welcome addition.

DF

Spring chicken cassoulet with sauce verte

SERVES 4 // PREP 20 MINS // COOK 50 MINS

2	tbsp extra-virgin olive oil
4	chicken Marylands
100	gm speck, diced
1	leek, halved lengthways, thinly sliced
2	celery stalks, thinly sliced
3	garlic cloves, chopped
125	ml (½ cup) white wine
250	ml (1 cup) chicken bone broth
400	gm can white beans, drained and rinsed
1	bunch baby carrots, trimmed, scrubbed, halved lengthways
4	each thyme and tarragon sprigs, plus extra to serve
300	gm frozen peas
200	gm sugar snap peas, trimmed, string removed
	Warm crusty bread and chervil, to serve

SAUCE VERTE

½	cup (firmly packed) parsley, plus extra to serve
1½	tbsp finely chopped tarragon
1	garlic clove, crushed
80	ml (⅓ cup) extra-virgin olive oil
	Finely grated zest of ½ lemon, plus 1 tbsp juice

1 Preheat oven to 200°C fan-forced. Heat olive oil in a large shallow casserole over medium-high heat. Season chicken all over; add to pan, skin-side down, and cook until golden (2-3 minutes each side). Transfer to a plate. Reduce heat to medium. Add speck and sauté until golden and fat has rendered (2-3 minutes). Add leek, celery and garlic and sauté until softened (4-5 minutes). Deglaze with wine, scraping base of pan, then stir in stock. Add beans, carrots and herbs; return chicken Marylands, skin-side up, and bring to a simmer. Cover with a tight-fitting lid, transfer to oven and braise for 15 minutes. Remove lid and braise, uncovered, until golden brown and cooked through (20 minutes). Transfer chicken to a plate to rest (5 minutes).

2 Meanwhile, for sauce verte process ingredients in food processor until smooth and combined. Season to taste. Set aside.

3 Meanwhile, blanch peas and sugar snap peas in a saucepan of salted boiling water until bright green and tender (2 minutes). Drain.

4 Stir blanched peas through cassoulet. Season. Return chicken. Drizzle cassoulet with sauce verte and serve bread and chervil on the side.

Seared lamb and barley salad with roast capsicum and olive tapenade dressing

SERVES 4-6 // PREP 15 MINS // COOK 30 MINS

250	**gm pearl barley**
80	**ml (⅓ cup) extra-virgin olive oil**
2	**garlic cloves, crushed**
1	**tbsp finely chopped rosemary**
	Finely grated zest and juice of 1 lemon
1	**each Spanish onion and fennel, cut into thin wedges**
2	**each red capsicum and yellow capsicum, cut in thick strips**
2	**lamb backstrap (about 500gm)**
1	**cup small basil, plus extra to serve**
	Marinated goat's cheese and toasted pine nuts, to serve
	OLIVE TAPENADE DRESSING
50	**gm pitted black olives**
½	**cup loosely packed basil**
2	**tsp drained capers, rinsed**
4	**anchovy fillets**
1	**garlic clove, crushed**
180	**ml (¾ cup) extra-virgin olive oil**
2	**tbsp aged red wine vinegar**
	Finely grated zest and juice of ½ lemon

1 Preheat oven to 200°C fan-forced. Cook barley in a saucepan of salted boiling water until tender (20-25 minutes). Drain and cover with a tea towel to steam dry.

2 Meanwhile, toss olive oil, garlic, rosemary, lemon zest and juice, onion, fennel and capsicum in a large bowl to combine. Spread out vegetables in a single layer over two large baking trays lined with baking paper and season to taste (reserve extra marinade). Roast until slightly charred and tender (25-30 minutes). Meanwhile, add lamb to bowl with marinade, toss to coat and stand to marinate (10 minutes).

3 For dressing, process ingredients in a food processor until combined. Season with pepper to taste.

4 Heat a barbecue or char-grill pan to high. Drain lamb from marinade, season all over and grill until charred (2-3 minutes each side). Transfer to a small tray lined with baking paper and roast until cooked to your liking (3-5 minutes for medium). Set aside to rest (5 minutes), then thinly slice.

5 Combine pearl barley, roasted vegetables and basil in a bowl, add half the dressing and gently toss. Arrange lamb and salad on a serving platter, drizzle with extra dressing, crumble with goat's cheese and scatter with extra basil and pine nuts to serve. ➤

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PROTEIN SWAP

If you prefer fish, swap out the lamb for seared tuna steaks, crisp-skinned barramundi or blue-eye trevalla fillets.

Cognac and tarragon butter prawns

SERVES 4 // PREP 20 MINS // COOK 5 MINS

60	**ml (¼ cup) extra-virgin olive oil**
1	**garlic clove, crushed**
1	**tsp finely chopped thyme**
	Finely grated zest of 1 lemon
20	**extra-large uncooked peeled prawns (about 1 kg), deveined**
60	**ml (¼ cup) each Cognac and white wine**
125	**ml (½ cup) crustacean or fish stock**
	Chervil and finely chopped chives, to serve
	Dressed cos leaves and charred bread, to serve
	TARRAGON BUTTER
60	**gm softened unsalted butter**
1	**garlic clove, crushed**
1	**tbsp finely chopped tarragon**
	Finely grated zest of ½ lemon, plus 1 tbsp lemon juice

1 Combine olive oil, garlic, thyme and lemon zest in a large bowl. Add prawns and toss to coat. Set aside.

2 For tarragon butter, process ingredients in a food processor until smooth and combined. Season to taste.

3 Heat a large frying pan over very high heat. Add prawns and sauté until slightly charred (1 minute). Add Cognac and flambé; cook until almost reduced (30 seconds). Deglaze with white wine, scraping base of pan and reduce by half (20 seconds), then add stock and cook until reduced by half (1-2 minutes). Reduce heat to low. Add butter and swirl pan to combine and cook, stirring occasionally, until prawns are opaque and just cooked through. Season to taste.

4 Serve buttered prawns, scattered with chervil and chives, with charred bread and dressed salad leaves on the side.

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SPIRIT SWAP

If you don't have Cognac, brandy works equally well. For an aniseed kick, try Pernod; or for something citrus-forward, vermouth will do the trick.

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CHEAT'S TAKE

A French classic: traditionally the sausages and lentils are braised together, which makes for a richer dish. To speed things up and keep it lighter, we've cooked them separately – the result is equally as moreish.

DF GF

Pork sausages with lentil vinaigrette and fennel

SERVES 4 // PREP 20 MINS // COOK 30 MINS

60 ml (¼ cup) extra-virgin olive oil
8 thick pork sausages
Finely grated zest of ½ lemon, plus 1 tbsp juice
1 tsp Dijon mustard
1 tbsp chives, plus extra to serve
1 small fennel bulb, thinly shaved on a mandolin, fronds reserved

LENTIL VINAIGRETTE

250 gm Puy lentils
80 ml (⅓ cup) extra-virgin olive oil
100 gm finely chopped smoked bacon
2 golden shallots, thinly sliced
1 each carrot and celery, diced
2 garlic cloves, finely chopped
2 cloves
6 thyme sprigs
1 bay leaf
2 tbsp aged red wine vinegar
¼ cup finely chopped chervil, plus extra to serve

1 For lentil vinaigrette, cook lentils in a saucepan of unsalted boiling water until just tender (18-20 minutes). Drain and set aside. Heat half the olive oil in a saucepan over medium-high heat, add bacon and cook until golden (2-3 minutes). Add shallot, carrot, celery, garlic, cloves, thyme and bay and sauté until tender (4-6 minutes). Stir in vinegar, chervil, lentils and remaining olive oil, season to taste and keep warm. Discard thyme, bay and cloves before serving.

2 Meanwhile, heat 1 tbsp olive oil in a large frying pan over medium heat. Cook sausages, turning occasionally, until golden and cooked through (8-10 minutes). Remove from pan and keep warm.

3 Whisk lemon zest and juice, mustard and remaining olive oil in a bowl and season to taste. Add chives and fennel, then dress.

4 Divide lentils, sausage and fennel salad among shallow plates. Scatter with fennel fronds and extra chives to serve. ➤

GF

Peppered pork cutlets with mustard crème and pickled cabbage

SERVES 2 // PREP 20 MINS // COOK 30 MINS

1	**large sweet potato (about 500gm), trimmed**
1	**large garlic clove, crushed**
1	**tbsp finely chopped thyme**
80	**ml (⅓ cup) extra-virgin olive oil**
2	**200gm pork cutlets, French-trimmed**
	PICKLED CABBAGE
150	**gm red cabbage, thinly sliced on a mandolin**
1	**beetroot, peeled and thinly sliced on a mandolin**
1	**small golden shallot, thinly sliced on a mandolin**
1	**tsp dry-roasted caraway seeds, coarsely crushed**
1	**tbsp apple cider vinegar**
1	**tbsp extra-virgin olive oil**
1	**tbsp finely chopped dill**
	MUSTARD CRÈME
100	**ml crème fraîche**
1	**tbsp Dijon mustard**
	Finely grated zest of ½ lemon

1 Preheat oven to 220°C fan-forced. Cut sweet potatoes into 1cm-thick rounds, then cut into 1cm-thick chips. Combine garlic, thyme and 60ml olive oil in a large bowl. Add potatoes, toss to coat, then arrange on a large oven tray lined with baking paper (reserve marinade for pork), and roast, turning occasionally, until golden (30-35 minutes). Add pork and 2 tsp coarsely ground black peppercorns to reserved marinade, turn to coat and set aside to marinate (20 minutes).

2 Meanwhile, for pickled cabbage, combine all ingredients except olive oil and dill in a bowl, season and set aside, tossing occasionally, until lightly pickled (15 minutes). Add remaining ingredients just before serving; check seasoning.

3 For mustard crème, stir ingredients in a bowl to combine. Season.

4 Heat remaining oil in a large frying pan over high heat. Season pork all over, add to pan and cook until golden and just cooked through (4-6 minutes each side). Remove from pan and set aside to rest (5 minutes).

5 Divide pork, sweet potato chips and pickled cabbage among serving plates. Scatter with extra thyme and serve with mustard crème on the side.

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INGREDIENT SPOTLIGHT

Caraway seeds are often used in regional French cooking. Their gentle aniseed quality complements the pork perfectly.

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FLAVOUR SWAP

We've gone for a classic combination of cinnamon and orange to flavour these palmiers, but grapefruit and fennel seed or lemon and cardamom would work too.

Cinnamon and orange palmiers with chocolate and coffee

MAKES 16 // PREP 15 MINS // COOK 18 MINS (PLUS FREEZING)

180	**gm caster sugar**
1	**tsp ground cinnamon**
	Finely grated zest of 1 orange, plus extra to serve (optional)
2	**375 gm sheet butter puff pastry, thawed (we use Carême)**
20	**gm melted butter**
	Coffee beans and roast macadamias, for grating
	SPICED RUM-CHOCOLATE DRIZZLE
100	**gm dark chocolate (55% cocoa solids), finely chopped**
20	**gm unsalted butter, chopped**
1½	**tsp Spiced Rum or Grand Marnier**

1 Preheat oven to 220°C fan-forced. Combine sugar, cinnamon and zest in a bowl, mix well; set aside. Brush a pastry sheet with melted butter, scatter with half the sugar mixture. Place remaining pastry sheet on top and repeat with extra butter and sugar. Roll the 2 short sides inwards to meet in centre. Transfer to a tray; freeze to firm (20 minutes).

2 Trim ends of pastry, then slice into 1.5cm-thick pieces and place on baking trays lined with baking paper, leaving about 5cm in between each, and bake, swapping and turning trays partway through to cook evenly, until light golden (8-10 minutes). Remove from oven, carefully flip over palmiers (be careful, the molten sugar is very hot), then return to oven until bases are glazed and caramelised (6-10 minutes). Cool slightly on trays.

3 For drizzle, stir chocolate and butter in a bowl over saucepan of simmering water until melted (1-2 minutes). Stir in rum. Transfer to piping bag and pipe over palmiers.

4 Finely grate over coffee beans, macadamia and orange zest. Stand for 10 minutes, then serve. Palmiers are best served on day of making. ●

Porcine's pâté en croûte

Porcine chef **NIK HILL** shares his recipe for this rustic but challenging French delicacy.

In August, Porcine chef-owner Nik Hill was named *Gourmet Traveller*'s Chef of the Year – a peer-voted accolade that highlights the industry's respect for this humble, high-performing figure. Hill's recipe for pâté en croûte epitomises his approach: rooted in French culinary tradition, visually impressive, and treating lesser-loved ingredients with the deepest care. "Pâté en croûte is a fascinating subculture of charcuterie and cooking, with high-wire competitions and shops dedicated to the craft dotted all over France," he says. Constructed to deliver a cross-section resembling leadlight windows or terrazzo tiles once sliced, pâté en croûte comprises a forcemeat filling encased in pastry. This recipe calls for vinegar and cornflour to create a firm yet tender exterior, while variations at Hill's restaurant, in the Sydney suburb of Paddington, have included duck, rabbit, wild mushrooms, hazelnuts, ham, foie gras, leek… the list goes on, demonstrating the dish's flexibility. Would it be showing off to present this savoury parcel at your next dinner party or picnic? Perhaps, but in Hill's opinion it's well worth the two-day toil. "The satisfaction of nailing a perfect pâté en croûte can be spine-tingling."

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REQUEST A RECIPE

To request a recipe from Australia's leading chefs and restaurants, email us at *askgourmet@aremedia.com.au*

Step by step

SERVES 10-12 // PREP 2 HRS // COOK 1 HR 5 MINS (PLUS RESTING, CHILLING, SETTING)
BEGIN THIS RECIPE 2 DAYS IN ADVANCE.

	Softened unsalted butter, for greasing
1	**egg yolk, for eggwash**
50	**gm brown butter (see note), warmed**
	Cornichons and frisée, to serve
	PASTRY
315	**gm unsalted butter**
1	**egg**
2	**tsp white vinegar**
350	**gm plain flour, sifted, plus extra for dusting**
175	**gm cornflour, sifted**
½	**tsp caster sugar**
	FARCE
60	**gm cleaned chicken livers, soaked overnight in milk**
1	**chilled egg**
50	**ml brandy, chilled**
½	**nutmeg, finely grated**
	Pinch of ground clove
670	**gm minced pork (see note), chilled**
½	**bunch sage (15gm picked leaves), finely chopped**
85	**gm speck, diced**
85	**gm roasted pistachios**
85	**gm pitted prunes**
85	**gm cooked ham hock**
	JELLY
200	**ml chicken stock**
50	**ml port**
30	**ml brandy**
1	**dried porcini mushroom**
3	**thyme sprigs**
5	**sheets gold leaf gelatine (10gm in total), soaked in cold water for 5 minutes**

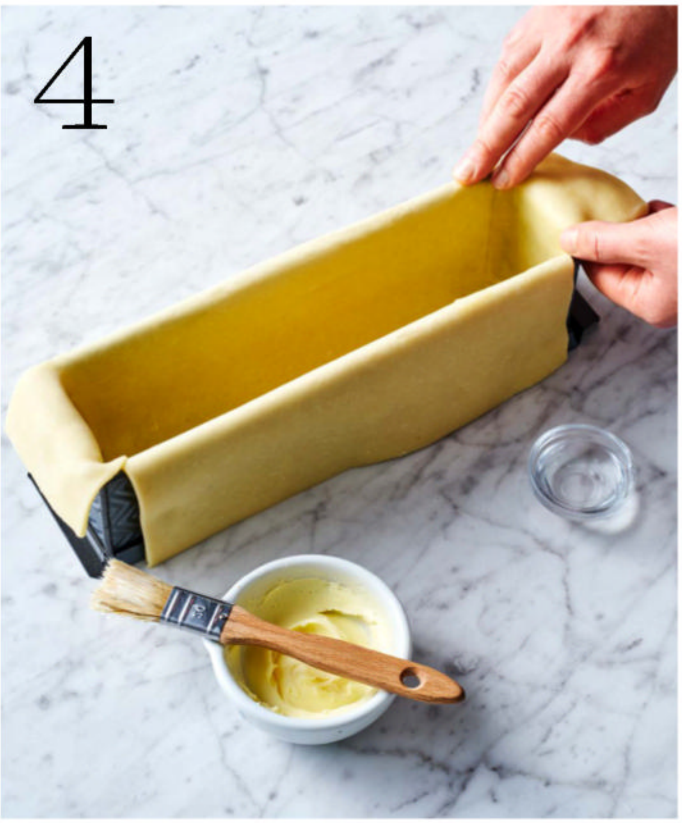
EQUIPMENT

30cm x 7cm x 8.5cm pâté mould available at Chefs' Warehouse or online. If you can't find a pâté mould, use a 1.25-litre, 22cm x 12cm x 7cm loaf tin and use the tin as a guide to cut out pastry sheets.

3 x 18mm metal piping nozzles; if you don't have enough piping nozzles, make your own by rolling up foil into 2cm-wide funnels.

PHOTOGRAPHY JAMES MOFFATT. STYLING MAXWELL ADEY. FOOD PREPARATION KATHY KNUDSEN.

PORCINE



1 For pastry, beat butter, egg, vinegar and 50ml tepid water in an electric mixer on low speed until emulsified (10 minutes; it's important to mix slowly to prevent air being incorporated, which can cause pastry to crack while baking). Add 2 tbsp water and beat until emulsified (7-10 minutes). Combine flours, sugar and 2 ½ tsp fine sea salt in a bowl, then add to mixer, a little at a time, beating on very low speed until pastry just comes together (see note). Turn onto a clean work surface and lightly knead until smooth (1-2 minutes). Transfer to an airtight container and refrigerate for at least 3 hours or overnight to rest.

2 For farce, drain livers, place in a high-speed blender with egg, brandy, spices, 1 ¾ tsp fine sea salt and 1 tsp ground black pepper and blend until smooth. Transfer to an electric mixer with minced pork and sage; beat on high speed until combined (30 seconds). Add remaining ingredients and mix until just combined. Cover with plastic wrap and refrigerate until ready to assemble.

3 Stand pastry at room temperature for 45 minutes to 1 hour or until pliable. Using minimal flour, roll two-thirds of pastry out to a 2mm-thick, 50cm x 40cm sheet, then trim to a 40cm x 30cm rectangle (this will line the base and long sides of tin). Roll remaining dough to a 2mm-thick, 60cm x 14cm long rectangle; cut into two, 14cm x 10cm rectangles (this will line the ends of the tin) and a 35cm x 12cm rectangle to form the pastry lid.

4 To assemble, grease a 30cm (length) x 7cm (width) x 8.5cm (height) pâté mould (see Equipment) with butter. Line the base and long sides of mould with the larger pastry sheet, gently pressing into sides, allowing pastry excess to overhang by 6cm. Brush edges of the two smaller pastry rectangles with water, massaging with fingertips to create a "glue", then line ends of mould with pastry sheets, gently pressing into pastry base and sides to seal gaps, allowing pastry excess to overhang by 6cm.

5 Spoon farce into pastry shell, pressing down to compact (farce should fill to about 1cm below rim). Fold excess pastry over mould to form a lip.

6 Brush edges with water, place pastry lid on top and gently press to adhere lid to lip (the space between the lid and the farce will be filled with jelly after baking). Trim excess pastry with a sharp knife to create a clean edge (reserve excess for repairing any cracks during baking).

EXTRA INDULGENCE

Add a little chopped foie gras to the farce mixture before baking for added decadence.

7 Using the brass pin that comes with the mould (or a fork), press firmly around edges and brush pastry top with eggwash. Refrigerate pâté for 10 minutes to chill.

8 Meanwhile, preheat oven to 240°C fan-forced. Brush with a second layer of eggwash. Using three, 18mm metal piping nozzles, cut 3 small holes, (equal distance apart) along centre of pastry top. Place a piping nozzle in each hole to allow the steam to escape during baking and form the funnels to add the jelly after baking.

9 Bake pâté for 15 minutes. Reduce oven to 200°C fan-forced and bake for 10 minutes. Reduce oven to 180°C fan-forced and bake for 10 minutes. Reduce oven to 165°C fan-forced and bake until internal temperature of farce reaches 58°C on a thermometer (25-30 minutes). Transfer pâté to a wire rack to cool briefly (10 minutes).

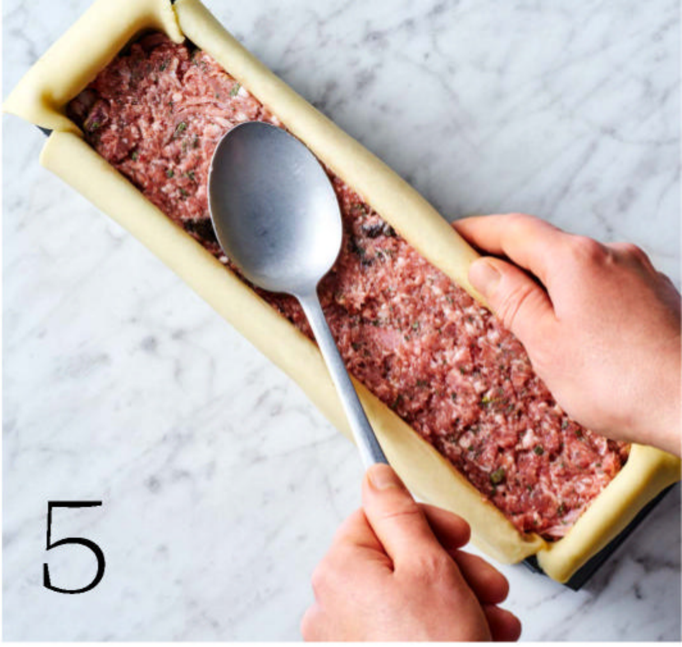
10 Meanwhile, for jelly, combine ingredients except gelatine in a small saucepan, bring to the boil and cook for 1 minute. Remove from heat and stand to infuse (30 minutes). Strain into a clean saucepan (discard solids). Reheat jelly to 90°C; add gelatine and stir to dissolve (don't whisk). Season to taste. Strain hot jelly into a jug, remove any air bubbles that have formed on surface with paper towel, then slowly pour into piping nozzles, repeating process every 5 minutes until pâté is filled (30 minutes; reserve and refrigerate extra jelly, topping up the following day). Transfer pâté to a tray and refrigerate overnight to set.

11 Next day, gently remove metal piping nozzles. Reheat reserved jelly to 90°C and pour into holes until filled (you may have a little excess). Refrigerate to set (1 hour).

12 Remove pins from corners of mould, gently heat outside of mould with a blowtorch or hot damp cloth and unmould pâté on a chopping board. Brush outside pastry shell with warm brown butter (this helps to keep pastry crisp). Refrigerate until ready to serve.

13 Cut pâté en croûte into 1.5cm-thick slices. Serve with cornichons and frisée on the side.

Note To brown butter, cook butter in a saucepan over medium-high heat, swirling pan occasionally, until nut brown (1-2 minutes). Transfer to a container and refrigerate until required, then warm over low heat. Mince should have a ratio of 70 per cent meat to 30 per cent fat. Cover electric mixer with a clean tea towel to help contain flour. ●



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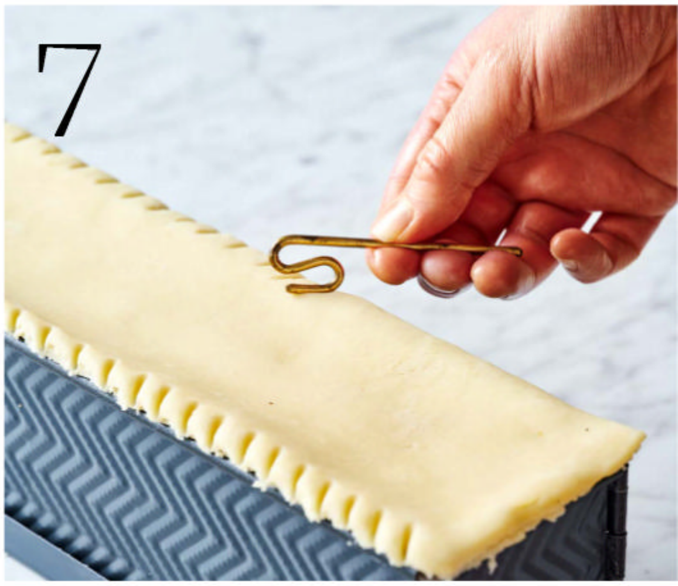

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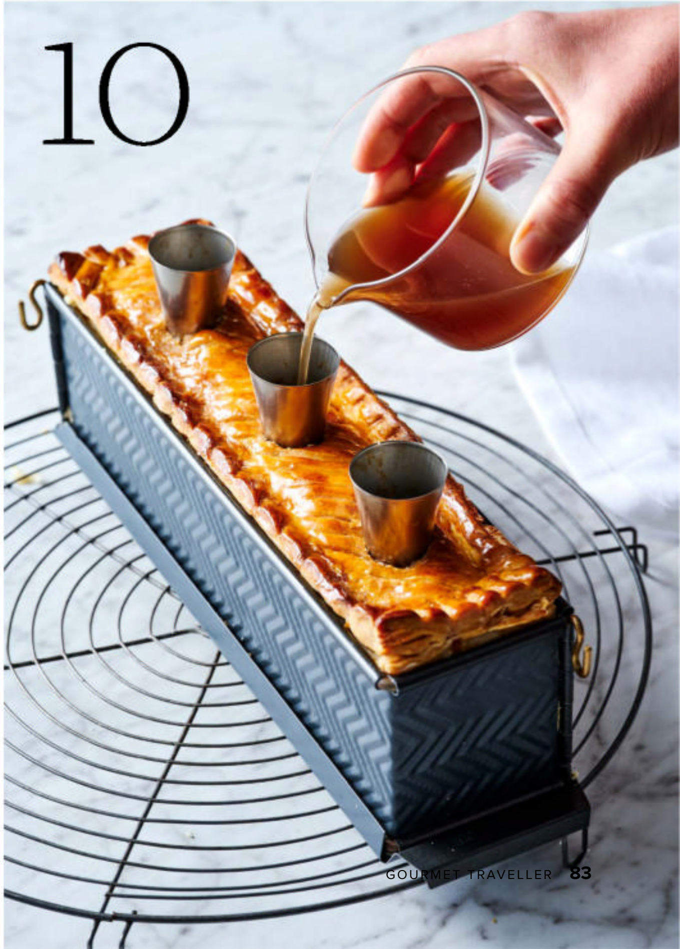

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Spring vegetable and herb tart, p92

PHOTOGRAPHY **BRETT STEVENS**
STYLING **OLIVIA BLACKMORE**
RECIPES **CLARE MAGUIRE**
FOOD PREPARATION **TAMIKA O'NEILL**

Déjeuner en Provence

Traditional Provençal dishes provide the perfect menu for a springtime feast. From a pretty vegetable tart to a boozy braised duck and a herb-crusted lamb rack... bon appétit!

Pan-fried blue-eye trevalla with confit chickpeas, roast cherry tomatoes and capers, p88

Panisse The Olive Bottle from Maison Balzac. All other props stylist's own.

Rosemary panisse with anchovy and walnut sauce

SERVES 4-6 AS A STARTER // PREP 15 MINS // COOK 25 MINS (PLUS FREEZING)

Panisse is Provence's answer to Italy's polenta chips, crisp on the outside, soft on the inside and rosemary-scented – perfect for dipping in our anchovy and walnut sauce. Reserve extra sauce to transform pan-fried fish or grilled meats.

	Neutral oil, for deep-frying
	Baby radishes and lemon wedges, to serve
	PANISSE
2	**tbsp extra-virgin olive oil**
150	**gm (1 cup) chickpea flour**
1	**tbsp finely chopped rosemary, plus extra sprigs for deep-frying**
	ANCHOVY AND WALNUT SAUCE
8	**anchovy fillets**
1	**egg yolk**
1	**small garlic clove, crushed**
2	**tbsp lemon juice**
1	**tsp Dijon mustard**
100	**ml extra-virgin olive oil**
40	**gm roasted walnuts, finely chopped, plus extra to serve**

1 For panisse, grease and line a 20cm square cake tin with baking paper. Place olive oil, 500ml (2 cups) water and 1 tsp fine sea salt in a large saucepan and bring to the boil. Reduce heat to medium; rain in chickpea flour, whisking continuously until mixture thickens and pulls away from sides of pan (2-3 minutes). Stir in rosemary, pour into prepared tin, smooth surface and freeze until firm (20 minutes; see note).

2 Meanwhile, for anchovy and walnut sauce, place anchovies, yolk, garlic, lemon juice and mustard in a high-speed blender and blend until smooth. Reduce speed to low and slowly add oil in a thin, steady stream until emulsified. Transfer to a bowl, stir in walnuts, season and set aside. Sauce can be refrigerated for 1 day in advance.

3 Half fill a large saucepan with oil. Place over medium heat until oil reaches 170°C on a deep-frying thermometer. Invert panisse onto a chopping board and cut into 1cm lengths. Deep-fry panisse, in batches, turning occasionally, until golden and crisp (7-8 minutes) being careful as hot oil will spit. Using a slotted spoon, transfer to a wire rack set to drain over a baking tray lined with paper towel. Fry extra rosemary sprigs until crisp (10 seconds); drain on paper towel.

4 Place anchovy and walnut sauce in a serving bowl and scatter with fried rosemary and extra walnuts. Serve with warm panisse, radishes for dipping and lemon wedges on the side.

Note Panisse are best served freshly cooked. The panisse can be set ahead and kept, covered, in the fridge for 2 days. ➤

Braised duck with grapes, duck-fat potatoes and watercress

SERVES 4 // PREP 20 MINS // COOK 1 HR 40 MINS

This simple yet sophisticated dish relies on quality booze. To paraphrase Julia Child: "Never cook with a wine you wouldn't drink."

4	**duck Marylands (about 1 kg), at room temperature**
6	**banana shallots, peeled and halved**
3	**each rosemary and thyme sprigs**
2	**bay leaves**
1	**head of garlic, halved horizontally**
1	**kg kipfler potatoes, scrubbed, cut into 1cm-thick slices**
250	**ml (1 cup) port**
125	**ml (½ cup) red wine**
250	**ml (1 cup) chicken stock**
80	**gm (¼ cup) fig conserve**
2	**tsp pink peppercorns**
500	**gm red grapes, cut into clusters**
	WATERCRESS SALAD
2	**tbsp extra-virgin olive oil**
1½	**tbsp lemon juice**
1	**tsp Dijon mustard**
1	**tsp honey**
1	**small garlic clove, crushed**
1	**bunch watercress, leaves picked**

1 Preheat oven to 220°C fan-forced. Prick duck skin all over with a skewer. Season. Heat a large shallow casserole over medium-high heat. Add duck, skin-side down and cook until skin is golden (6-7 minutes). Remove from heat. Transfer duck to a plate. Drain fat into a large bowl and reserve for potatoes. Add shallots, herbs and garlic halves to casserole, place duck, skin-side up on top and transfer to the oven. Reduce temperature to 170°C fan-forced and roast for 30 minutes.

2 Meanwhile, add potatoes to bowl with reserved duck fat, carefully toss to coat (duck fat will be hot) and season. Place on a large oven tray lined with baking paper; roast, turning occasionally, until golden and crisp (40-50 minutes).

3 While potatoes are cooking, place port and wine in a saucepan and bring to a simmer; reduce by half (6-8 minutes), then add stock, fig conserve and pink peppercorns, simmering until reduced slightly (4-5 minutes). Remove casserole from oven. Reduce oven to 150°C fan-forced. Pour sauce around duck and arrange grapes on top. Return casserole to oven; roast, uncovered, until duck is golden, tender and sauce has reduced slightly (45 minutes – 1 hour).

4 Transfer duck and grapes to plate and set aside to rest (15 minutes). Skim excess fat from pan juices, then return duck and grapes.

5 For watercress salad, whisk all ingredients except watercress in a large bowl until combined. Season, then add watercress and dress.

6 Serve braised duck with roast potatoes and dressed watercress on the side.

Pan-fried blue-eye trevalla with confit chickpeas, roast cherry tomatoes and capers

SERVES 4 // PREP 25 MINS // COOK 2 HRS 15 MINS (PLUS COOLING)

Confit is a French technique used to infuse flavour through fat. Here, olive oil with anchovy, garlic, rosemary and lemon transform chickpeas into a worthy pairing for the fish. Pictured p86

60	**ml (¼ cup) extra-virgin olive oil**
2	**tbsp capers, drained and patted dry with paper towel**
4	**blue-eye trevalla fillets (about 180gm each)**
100	**gm picholine olives (see note), pitted and coarsely torn**
¼	**cup coarsely chopped parsley**
	Micro parsley, micro sorrel and lemon wedges, to serve
	CONFIT CHICKPEAS
2	**400 gm can chickpeas, drained and rinsed**
2	**celery stalks, thinly sliced**
4	**peeled garlic cloves, smashed with back of a knife**
6	**anchovy fillets**
2	**rosemary sprigs**
300	**ml extra-virgin olive oil**
	Thinly peeled zest of 1 lemon
500	**gm vine-ripened cherry tomatoes on the vine**

1 Preheat oven to 140°C fan-forced. For confit chickpeas, place chickpeas, celery, garlic, anchovies, rosemary, olive oil, lemon zest and 1 tsp sea salt flakes in a large casserole and stir to combine. Cover with a tight-fitting lid or two layers of aluminium foil. Transfer to oven and slow roast for 2 hours, adding cherry tomatoes in the last hour. Transfer tomatoes to a plate and set chickpeas aside, covered until ready to serve.

2 Heat 2 tbsp oil in a small saucepan over medium-high heat until shimmering (1-2 minutes). Add capers and shallow-fry until crisp (3-4 minutes). Drain on paper towel.

3 Heat remaining 1 tbsp olive oil in a large frying pan over medium-high heat. Season fish all over. Add fish to pan, skin-side down and cook until golden and crisp (6-7 minutes). Turn and cook until just cooked through (1-2 minutes). Remove from pan and rest for 2 minutes.

4 Stir olives and parsley through confit chickpeas. Using a slotted spoon, transfer chickpeas to a serving platter. Arrange fish, roast cherry tomatoes and fried capers on top. Scatter with micro parsley and sorrel and serve with lemon wedges.

Note Picholine olives are a French green olive available from Simon Johnson. Store the excess confit oil in a sterilised jar in the refrigerator and use for dressing salads or roasting vegetables. ➤

Duck L'Escargot cutlery from Maison Balzac. All other props stylist's own

Herb and pine nut crumbed lamb rack with basil pistou

SERVES 4 // PREP 20 MINS // COOK 50 MINS (PLUS RESTING)

A lamb rack is impressive and fast-cooking, making it perfect for lunching with friends. We've crusted ours with a bright and zesty breadcrumb mixture for texture and taste. With its hefty drizzle of basil pistou, you'll be transported to the sun-drenched hills of south-west France.

1	**kg waxy potatoes, such as Queen Mary or Dutch Cream, peeled, cut into wedges**
2	**baby fennel bulbs, fronds reserved, cut into thin wedges**
	Thinly peeled zest of ½ lemon
60	**ml (¼ cup) extra-virgin olive oil**
1	**lamb rack (8 cutlets), French-trimmed, cap removed**
2	**tsp Dijon mustard**
400	**gm yellow squash (about 10), cut into wedges**
1	**kg fresh broad beans (500gm podded), blanched, refreshed and shelled (see note)**
	Fennel fronds and basil, to serve
	HERB AND PINE NUT CRUMB
35	**gm (⅓ cup) fresh sourdough breadcrumbs**
2½	**tbsp finely chopped parsley**
1	**garlic clove, crushed**
20	**gm pine nuts, finely chopped**
	Finely grated zest of ½ lemon
1	**tbsp extra-virgin olive oil**
	PISTOU
1	**garlic clove, crushed**
3	**cups (loosely packed) basil leaves (about 1 bunch)**
1	**tbsp lemon juice**
60	**ml (¼ cup) extra-virgin olive oil**

1 Preheat oven to 200°C fan-forced. Place potatoes, fennel and lemon zest in a large roasting pan, add 2 tbsp oil, season and toss to coat. Transfer to oven and roast for 20 minutes.

2 Meanwhile, for herb and pine nut crumb, combine ingredients in a bowl. Season to taste.

3 Heat remaining olive oil in a large frying pan over medium-high heat; add lamb and cook, turning, until browned all over (2-3 minutes). Transfer lamb to a board, brush with mustard, scatter over crumb, pressing down firmly to adhere.

4 Remove roasting pan from oven and place lamb on top. Return to oven; roast until cooked to your liking (16-18 minutes for medium-rare). Transfer lamb to a plate and cover loosely with foil to rest (5-10 minutes). Add squash to roasting pan, turn to coat, return to oven and roast until vegetables are golden and tender (10 minutes).

5 Meanwhile, for pistou, pound garlic and a large pinch of sea salt in a mortar and pestle until crushed (20 seconds). Add basil and pound until broken down (1 minute). Stir in lemon juice and olive oil. Season to taste.

6 Arrange roast vegetables, broad beans and lamb rack on a large serving platter and scatter with fennel fronds and basil. Serve with pistou on the side.

Note If fresh broad beans are unavailable, substitute 500gm frozen. Blanch and pod before using. ➤

Lavender calissons

MAKES 20 // PREP 30 MINS (PLUS DRYING)

Calissons are a diamond-shaped style of confectionery originating in Aix-en-Provence. They're comprised of a lighter version of marzipan studded with candied ginger and citrus, topped with a thin layer of royal icing. Our version includes a touch of lavender in homage to the fragrant fields that dominate the Provençal landscape.

Fresh lavender flowers, for garnishing

PÂTE D'AMANDE

1 tbsp honey
¼ tsp dried culinary lavender
80 gm candied orange peel, finely chopped (see note)
60 gm candied cedro, finely chopped (see note)
40 gm crystallised ginger, finely chopped
150 gm almond meal
100 gm pure icing sugar, sifted

ROYAL ICING

150 gm icing sugar
1 egg white

1 For pâte d'amande, stir honey, lavender and 1 tbsp water in a small saucepan over medium heat. Bring to a simmer, then remove from the heat. Set aside to infuse (15 minutes), then strain (discard lavender).

2 Meanwhile, place candied orange, cedro and ginger in a high-speed blender and blend, scraping down the sides, until a coarse paste forms. Add infused honey syrup and blend until a smooth paste forms (1-2 minutes). Transfer to a large bowl; stir in almond meal and icing sugar until a crumbly mixture forms, then using your hands, shape into a smooth ball. Place paste between two sheets of baking paper. Roll out to a 1.5cm thick, 17cm x 13cm rough rectangle. Remove top sheet of baking paper and using a palette knife neaten edges. Stand at room temperature, uncovered until slightly dry to the touch (1 hour).

3 For royal icing, mix icing sugar and egg white in a bowl until smooth.

4 Spoon icing on top of pâte d'amande and using a palette knife, spread to an even layer. Stand to slightly set (5 minutes). Trim sides to neaten. Starting with a long side facing you, cut 2cm lengths from the top corner at a 45-degree angle. Cut each length at a 45-degree angle to form diamonds. Scatter with fresh lavender flowers to decorate. Leave in a cool, dry place for icing to completely set (1 hour). Calissons can be stored in an airtight container for 1 month.

Note If candied cedro and orange peel aren't available, substitute candied mixed peel.

TARTE AUX LÉGUMES ET HERBES DE PRINTEMPS

Spring vegetable and herb tart

SERVES 6-8 AS A STARTER // PREP 15 MINS // COOK 30 MINS (PLUS COOLING)

As pretty as it is delicious, this tart is garnished with the best of the flourishing spring garden – from sweet peas to radishes with bite, wispy tendrils and pea flowers. It's fresh and enchanting and so very French. Pictured p84

375 gm sheet butter puff pastry, thawed (we use Carême)
1 egg, lightly beaten
4 bunches asparagus, woody ends trimmed
100 gm fresh (or frozen) peas
100 gm sugar snap peas, trimmed, string removed
Extra-virgin olive oil, for drizzling
2 baby radishes, thinly sliced on a mandolin
Pea tendrils and pea flowers, to serve

HERBED GOAT'S CHEESE

200 gm goat's curd
150 gm soft goat's cheese
1 garlic clove, crushed
Finely grated zest of 1 lemon
½ cup (loosely packed) mixed soft herbs such as tarragon, dill, chervil, parsley, plus extra to serve

1 Preheat oven to 180°C fan-forced. Place pastry on a large oven tray lined with baking paper. Lightly score a 1.5cm border, brush border with egg and refrigerate to chill.

2 Blanch asparagus in a large saucepan of salted boiling water until bright green and tender (1-2 minutes). Refresh in iced water. Repeat with peas and sugar snap peas. Drain well and pat dry with a clean tea towel.

3 For herbed goat's cheese, stir ingredients in a bowl to combine and season.

4 Spread herbed goat's cheese over pastry sheet within border, arrange asparagus on top, alternating direction of spears, drizzle with olive oil, season and bake, turning tray halfway through baking, until golden brown and pastry is cooked through (30 minutes). Stand to cool for 5 minutes.

5 Top tart with peas, sugar snap peas, radishes, pea tendrils and pea flowers. Serve tart sliced warm or at room temperature. ●

Calissons Small plates from Feldmark Pottery. All other props stylist's own.

PHOTOGRAPHY **ROCHELLE EAGLE**
STYLING **MAXWELL ADEY**
WORDS **MICHAEL HARDEN**

La grande maison

Chef **ADAM SANDERSON** lets the produce shine in the recipes that have become standouts at Melbourne's fancy French mecca, Maison Bâtard.

Spicy tuna tartare,
p96

Opposite, from left: culinary director Lucas Restaurants Damian Snell, Maison Bâtard's general manager Andrew Hachler, guest experience manager Ally Watson and executive chef Adam Sanderson.

Simplicity is not the first descriptor that comes to mind for Maison Bâtard. Melbourne's lavish, multi-level ode to Paris, and the recipient of our 2025 Best New Restaurant award, is unashamedly about French glamour. But as Bâtard's executive chef Adam Sanderson explains, the ingredients are the real star.

"Good quality produce sings out loud for itself, and simplicity is the best way to showcase that," says Sanderson. "Our approach is sourcing and using the best produce we can, complementing that with good cooking, but always ensuring that the food doesn't look too complex. Our approach here is to lighten things up a bit. We lean on French technique but make the dishes fresher with less emphasis on cream and butter."

The recipes Sanderson has supplied for our French issue come directly from the menus at Maison Bâtard, both from the main street-level dining room and the rooftop bar, La Terrasse. Happily, they've been created with the home cook in mind who may not have access to equipment like the wall-sized rotisserie that's the centrepiece of Bâtard's open kitchen.

"The recipe for chicken can be successfully done in the oven," confirms Sanderson. "I've also tested it in an air fryer and it comes out brilliantly."

Meanwhile, "instead of spending hours making them from scratch at home," he recommends buying ingredients such as chilli oil or gelato. "Again, just like with all the produce in these recipes, it comes down to keeping things simple and buying the best ingredients you can."

maisonbatard.com.au

TARTARE DE THON ET AVOCAT

Spicy tuna tartare

SERVES 4 AS A STARTER // PREP 15 MINS

“This dish takes design cues from jewellery store window displays, the pieces of tuna glistening like jewels on the plate,” says chef Adam Sanderson. “A fishmonger is your best bet for getting excellent quality fish. Buy tuna that has a deep red colour.”

500	**gm sashimi-grade yellowfin tuna, diced**
1	**tbsp roasted chilli oil**
2	**avocados, diced**
1	**tsp roasted sobacha tea (see note)**
¼	**cup each (loosely packed) mint and coriander, coarsely chopped**
	Finely grated zest and juice of 1 lime

1 Combine tuna and chilli oil in a bowl; season to taste.

2 Combine avocado, sobacha tea, herbs, lime zest and juice in a bowl. Season to taste.

3 Divide avocado mixture between two 12cm rings on cold serving plates and using a spoon, gently press down to flatten. Divide tuna mixture evenly on top of avocado layer, then remove rings to serve.

Note Sobacha tea, a Japanese tea made from roasted buckwheat groats, is available at Japanese grocers or online.

King George whiting with mustard Parisienne

SERVES 4 AS A LIGHT MAIN // PREP 15 MINS // COOK 10 MINS

“King George whiting is a lovely clean fish that’s a favourite at Maison Bâtard,” says Sanderson. “The Parisienne sauce with its hint of mustard heat is traditionally paired with chicken but it works beautifully here with the light char on the fish.”

4	**King George whiting (about 350gm each), butterflied and pin-boned**
	Olive oil, for pan-frying
	Frites, to serve
	MUSTARD PARISIENNE
100	**gm Kewpie mayonnaise**
1½	**tbsp Dijon mustard**
	Juice of ½ lemon, plus extra wedges to serve
2	**tsp each finely chopped chives and parsley**
	HERB SALAD
2	**tbsp extra-virgin olive oil**
1	**tbsp lemon juice**
2	**cups (loosely packed) mixed soft herbs (parsley, chervil, dill and chives)**

1 Preheat oven to 80°C fan-forced. For mustard Parisienne, combine ingredients in a bowl. Season to taste.

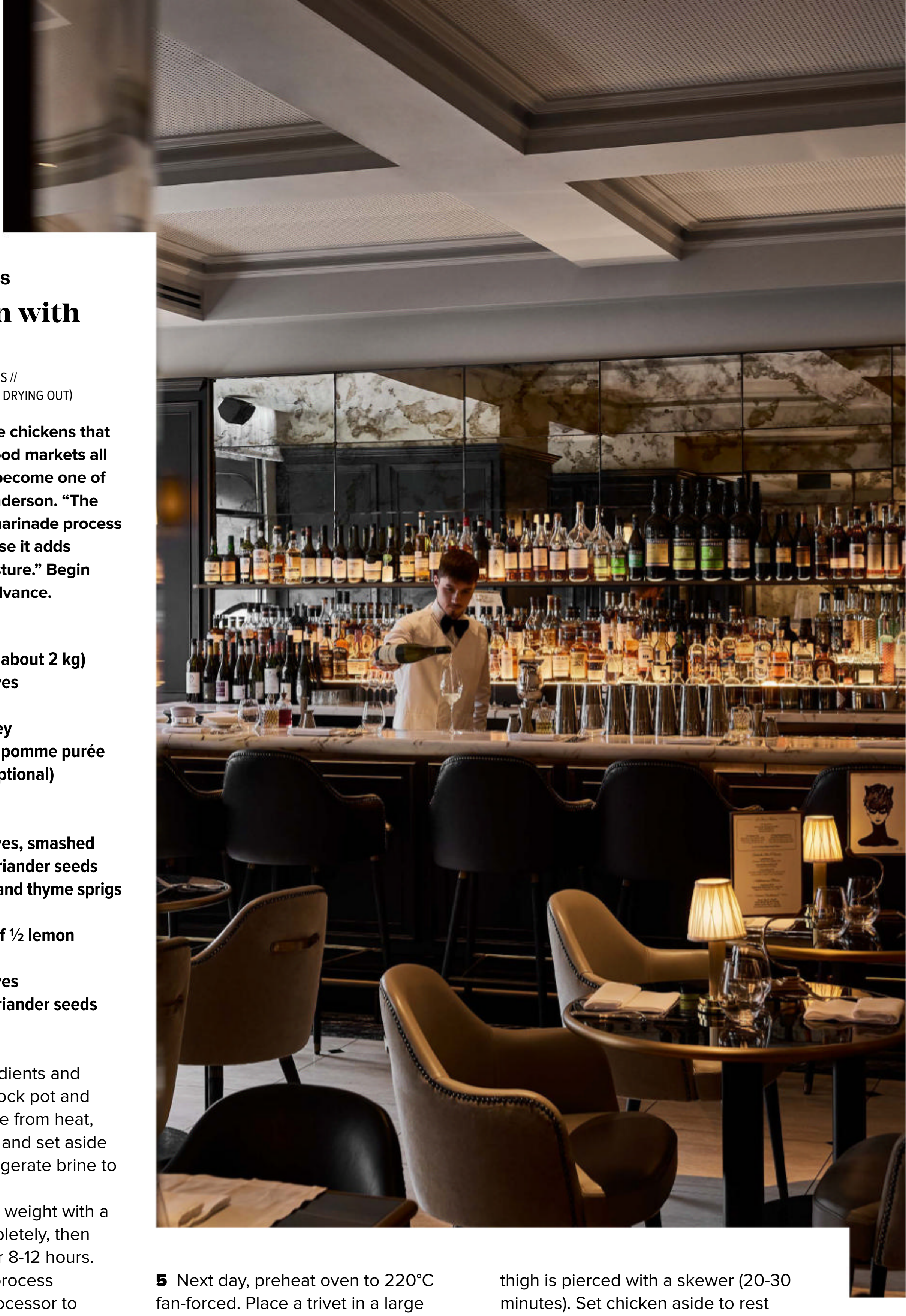
2 Pat fish dry with paper towel, drizzle with a little olive oil and season. Heat a little olive oil in a large frying pan over high heat. Reduce heat to medium; add half the whiting, in batches, skin-side down, top with a sheet of baking paper, weight with a heavy pan, and cook until skin is browned and crisp (2-3 minutes). Turn and cook until just cooked through (30 seconds – 1 minute). Transfer to oven while you cook remaining whiting.

3 Whisk olive oil and lemon juice in a bowl to combine. Season to taste. Add herbs and gently toss to dress.

4 Divide whiting among serving plates, scatter with herb salad and serve with mustard Parisienne, lemon wedges and frites on the side. ➤

Bâtard

Bâtard



POULET RÔTI AUX OLIVES

Roast chicken with green olives

SERVES 4 AS A MAIN // PREP 20 MINS //
COOK 1 HR 40 MINS (PLUS BRINING, DRYING OUT)

"Inspired by the rotisserie chickens that are a staple offering of food markets all over Paris, this dish has become one of our signatures," says Sanderson. "The brining, drying and rub marinade process is super important because it adds flavour and ensures moisture." Begin this recipe two days in advance.

1	**free-range chicken (about 2 kg)**
200	**gm pitted green olives**
1	**tbsp melted butter**
2	**tbsp chopped parsley**
	Lemon wedges and pomme purée or frites, to serve (optional)
	BRINE
75	**gm fine sea salt**
3	**unpeeled garlic cloves, smashed**
2	**tbsp dry-roasted coriander seeds**
8	**each parsley stalks and thyme sprigs**
2	**bay leaves**
	Thinly peeled zest of ½ lemon
	GREEN OLIVE RUB
50	**gm pitted green olives**
1	**tbsp dry-toasted coriander seeds**
2	**tsp dashi powder**

1 For brine, place ingredients and 1 litre water in a large stock pot and bring to the boil. Remove from heat, add 1.5 litres cold water and set aside to cool completely. Refrigerate brine to chill (1-2 hours).

2 Add chicken to brine, weight with a plate to submerge completely, then cover and refrigerate for 8-12 hours.

3 For green olive rub, process ingredients in a food processor to combine. Transfer to a bowl, cover and refrigerate until required.

4 Next day, drain chicken from brine. Rinse under cold running water, then pat skin and cavity dry with paper towel. Place on a large tray lined with baking paper. Rub half the green olive rub over skin of chicken and the remaining in cavity. Return to refrigerator uncovered overnight to marinate and dry out (12 hours).

5 Next day, preheat oven to 220°C fan-forced. Place a trivet in a large casserole. Place chicken on top, truss legs and roast, uncovered, for 30 minutes. Reduce oven to 160°C fan-forced. Cover with a tight-fitting lid or 2 layers of baking paper and aluminium foil and roast for 30 minutes. Remove chicken from oven. Increase oven to 200°C fan-forced. Add half the olives to pan, brush chicken with melted butter and roast until chicken is golden and juices run clear when thigh is pierced with a skewer (20-30 minutes). Set chicken aside to rest (30 minutes).

6 Transfer chicken to a board, joint into pieces and slice breasts. Add remaining olives to pan juices and warm over medium-high heat. Remove from heat. Add chicken pieces and turn to coat.

7 Scatter chicken with parsley and serve in the pan on the table with lemon wedges, pomme purée or frites on the side. ➤

Cured and smoked king salmon with gribiche sauce

SERVES 6 AS A STARTER // PREP 15 MINS // COOK 45 MINS (PLUS 36 HRS CURING)

"This is a much-loved French bistro classic with the sauce gribiche something like the OG tartare sauce," says Sanderson. "We use Ōra king salmon that has a [high] fat content, which adds a buttery mouthfeel. Light smoking elevates the flavour further." Begin this recipe two days in advance.

50	gm wood-fired smoking chips
	Extra-virgin olive oil, for brushing
1	bunch dill, leaves picked and finely chopped
	Crème fraîche, to serve
	CURED SALMON
400	gm fine cooking salt
400	gm caster sugar
1	bunch dill, coarsely chopped
600	gm king salmon fillet, skin on, pin-boned
	GRIBICHE
6	eggs
50	gm cornichons, chopped
50	gm drained capers, chopped
30	gm Kewpie mayonnaise
2	golden shallots, finely diced

1 For cured salmon, combine salt, sugar and dill in a bowl. Place half mixture in a non-reactive container, place salmon on top, cover with remaining curing mixture and refrigerate to cure (36 hours).

2 For gribiche sauce, boil eggs in a saucepan of simmering water until hard-boiled (12 minutes). Refresh in iced water. Peel; separate yolks and whites, then dice whites. Place egg yolk in a bowl, mash with a fork. Stir in egg whites and remaining ingredients to combine. Season to taste. Cover and refrigerate until required.

3 To smoke salmon, brush off curing mixture, rinse under cold running water and pat dry with paper towel. Set aside. Heat a barbecue to high. Place smoking chips in a casserole or flame-proof saucepan. Place casserole on barbecue. Using a blowtorch, ignite chips until they begin to flame and smoke (2-3 minute). Remove casserole from barbecue. Place a small cake rack on smoking chips and place salmon on top. Cover with a tight-fitting lid or two layers of foil and stand at room temperature to cold smoke (30 minutes).

4 Transfer salmon to a board skin-side down, brush flesh with olive oil, scatter with dill to completely coat. Thinly slice salmon and arrange on a large platter with crème fraîche and gribiche on the side.

King prawn crumpet with Marie Rose sauce

SERVES 4-6 AS A STARTER // PREP 30 MINS // COOK 20 MINS (PLUS PROVING)

"This is our homage to the Aussie nostalgia of the prawn cocktail, updated with a little contemporary Bâtard flair," says Sanderson. "Serving the prawns on little crumpets makes them ideal as snacks or as a great start to a meal."

	Oil spray, for greasing
2	**tbsp olive oil**
25	**gm unsalted butter**
12	**cooked large king prawns, peeled and diced**
	Finely grated zest of 1 lemon
1	**tbsp finely chopped parsley**
	Caviar or salmon roe (optional), to serve
	MARIE ROSE SAUCE
75	**gm Kewpie mayonnaise**
40	**gm Greek-style yoghurt**
4	**confit garlic cloves (see note), mashed to a paste with a knife**
½	**tsp sweet chilli sauce**
¼	**tsp Tabasco**
	Finely grated zest of 1 lime
	CRUMPET BATTER
200	**gm self-raising flour**
10	**gm brown sugar**
7	**gm dried yeast**
3	**eggs**

1 For Marie Rose sauce, combine ingredients in a bowl and season to taste. Refrigerate until required. Marie Rose sauce will keep refrigerated for 2 days in advance.

2 For crumpet batter, place dry ingredients and ½ tsp fine salt in an electric mixer and beat on low speed to combine. Whisk eggs and 90ml water in a jug, then add to mixer. Beat on high speed for 3 minutes. Transfer batter to a piping bag fitted with a 1cm-round nozzle.

3 Lightly grease a 24-hole mini muffin pan with oil spray. Pipe batter into moulds, about half-way up the sides. Cover with a damp tea towel and stand in a warm place until doubled in size (35-45 minutes).

4 Preheat oven to 100°C. Half-fill a deep roasting pan with boiling water and place on the bottom shelf of oven.

5 Steam crumpets in oven until cooked through (10 minutes). Unmould and refrigerate to chill completely. Trim tops to neaten.

6 Combine prawns, Marie Rose sauce, lemon zest and parsley in a bowl. Season. Refrigerate until required.

7 To pan-fry crumpets, heat half the butter and oil in a large frying pan over medium heat. Once butter starts to foam, add half the crumpets and cook until golden brown (1 minute each side). Transfer to a baking tray lined with paper towel to drain. Repeat with remaining butter, oil and crumpets.

8 Arrange crumpets on a serving platter, top with prawn mixture and caviar.

Note To confit garlic, peel cloves from 3 heads of garlic. Combine garlic and 200ml extra-virgin olive oil in a saucepan and cook over low heat until garlic is soft (15-20 minutes). Remove from heat and cool in oil. Garlic will keep in its oil, refrigerated, in an airtight container for 2 weeks. ➤

FRUITS ROUGES ET CHANTILLY À LA VANILLE

Seasonal fresh berries and cream

SERVES 4 // PREP 45 MINS // COOK 1 HR 15 MINS (PLUS CHILLING, FREEZING, STRAINING)

"This very pretty dish is our ode to both the fruits that become abundant in Parisian markets in spring and to strawberries and cream," says Sanderson. "We team this with best quality fior di latte gelato which adds a lovely light creaminess."

200	gm strawberries, hulled and diced, plus 8 firm strawberries, hulled and cut into thin rounds
16	raspberries, halved
	FIOR DI LATTE SOFT-SERVE
825	ml milk
415	ml thickened cream
150	gm caster sugar
35	gm glucose
30	gm skim milk powder
2	tsp cream stabiliser
	STRAWBERRY JUS
400	gm frozen strawberries
40	gm caster sugar
	RASPBERRY COULIS
400	gm frozen raspberries
80	gm caster sugar
	STRAWBERRY JAM
400	gm frozen strawberries, defrosted
100	gm caster sugar
1½	tbsp lemon juice
1	tsp vanilla bean paste
	VANILLA MASCARPONE
300	ml thickened cream
75	gm mascarpone cheese
2	tbsp caster sugar
½	tsp vanilla bean paste

1 For fior di latte soft-serve, place milk and cream in a saucepan over low heat. Heat until mixture reaches 40°C. Whisk remaining ingredients and ½ tsp fine salt in a bowl; whisk in warm milk mixture to combine, then return to pan over medium heat. Cook, stirring, until mixture reaches 85°C. Remove from heat. Pour into a container, cover with plastic wrap and refrigerate to chill (1 hour 30 minutes). Pour mixture into a large snap-lock bag to half full, squeeze out excess air completely, seal and place flat on a tray. Freeze until firm (12 hours or overnight).

2 For strawberry jus, combine ingredients in a bowl over a saucepan of simmering water and cook until pulpy (15 minutes). Remove from heat and stand for 15 minutes. Process with a hand-held blender, then transfer to a muslin-lined sieve placed over a large bowl and refrigerate until liquid drains to 150gm (5-6 hours or overnight; don't press on solids). Discard solids.

3 For raspberry coulis, combine ingredients in a saucepan over medium heat. Bring to a simmer. Cook, stirring, until pulpy (12 minutes). Strain through muslin-lined sieve into a bowl and set aside until liquid drains to 170ml (5-6 hours or overnight; don't press on solids). Discard solids.

4 Combine strawberry jus and raspberry coulis in a bowl and refrigerate to chill (2 hours). Store refrigerated until required.

5 For strawberry jam, blend ingredients in a blender until smooth. Transfer to a sieve set over a saucepan and press down on solids to extract maximum liquid (discard solids). Cook over medium-high heat until jam coats back of spoon (12-14 minutes). Cool completely.

6 Meanwhile, remove frozen soft-serve mixture from bag, break into 5cm chunks and pulse in a food processor, scraping down sides until smooth, then process until fluffy (1-2 minutes). Transfer to a piping bag fitted with a large, fluted nozzle and freeze until firm but still pipeable (45 minutes – 1 hour).

7 For strawberry jam filling, combine diced strawberries with strawberry jam in a bowl.

8 For vanilla mascarpone, whisk ingredients until medium peaks form, then transfer to a piping bag fitted with 1cm-round nozzle.

9 To assemble, arrange strawberry slices around the inside of 4 straight-side coupe glasses (300ml each). Pipe cream about 2cm thick over strawberry layer, leaving a space in centre for strawberry jam filling and soft-serve. Arrange raspberry halves over cream layer to completely cover. Spoon strawberry filling in centre of each glass, then pipe soft-serve on top. Drizzle with berry sauce and serve immediately. ●

FRENCH LESSONS

MARJORIE TAYLOR and **KENDALL SMITH FRANCHINI** of Burgundy culinary school The Cook's Atelier share some favourite recipes in their latest book, *French at Heart*.

PHOTOGRAPHY **ANSON SMART**

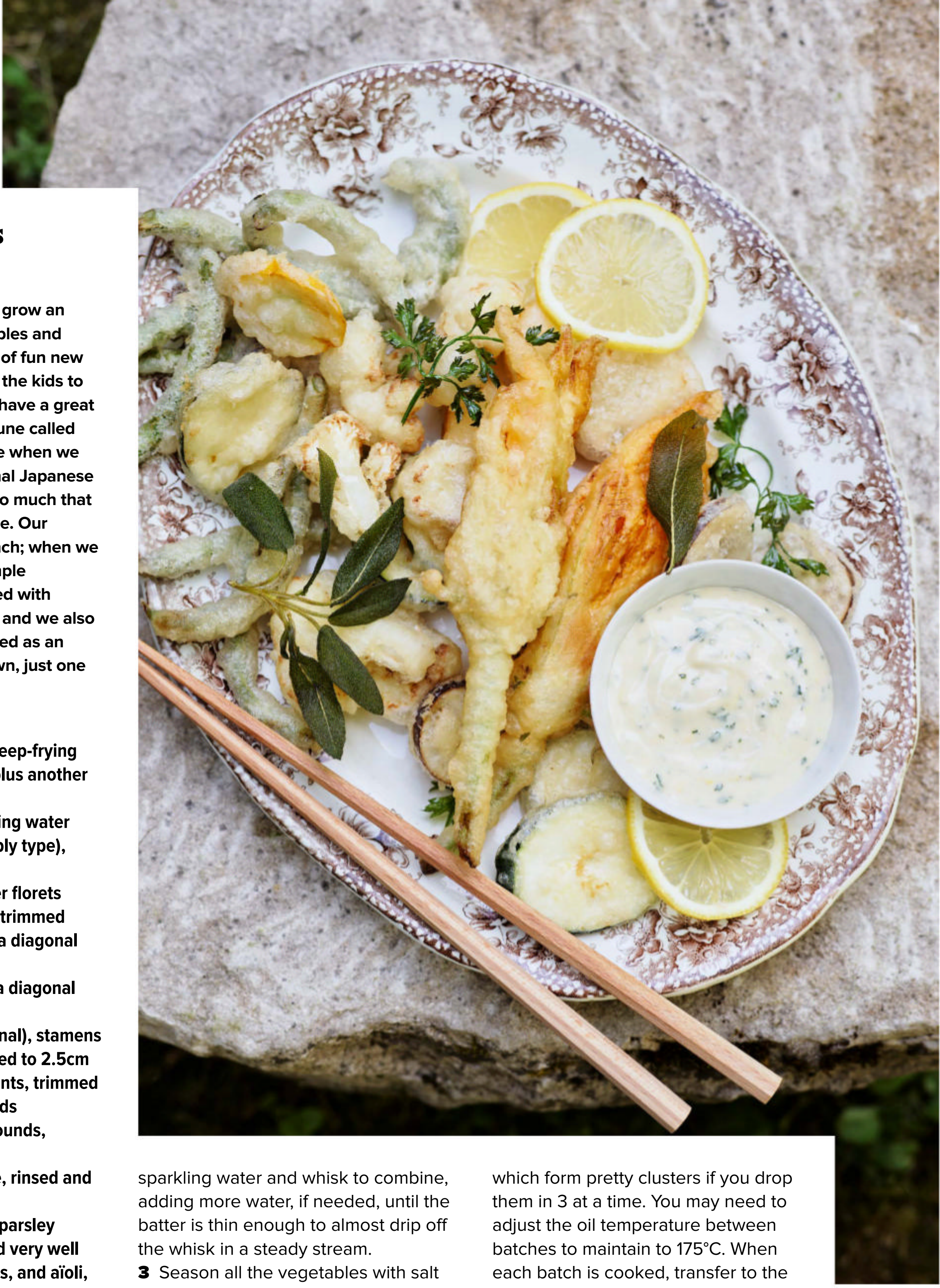
ORIGINALLY FROM ARIZONA, MOTHER-AND-DAUGHTER duo Marjorie Taylor and Kendall Smith Franchini have long been captivated by the French lifestyle and cuisine. That passion eventually led them to Beaune in Burgundy, where they run The Cook's Atelier, a French cooking school and culinary boutique.

"Throughout my career as a pastry chef and a cook while Kendall was a girl, I had fallen in love with French food," says Taylor. From humble beginnings in Kendall's tiny two-bedroom flat, The Cook's Atelier expanded and now attracts guests from around the world.

"We made our take on beautiful French food that felt reachable, and not too pretentious," Smith Franchini says. "Recipes like the feather-light cheese puffs called gougères, magrets de canard (duck breasts) pan-seared to a perfectly rosy rare and served with simple vegetables from the morning's market, and petite lemon tartlets."

Their first book, *The Cook's Atelier*, introduced readers to classic French cooking techniques, while *French at Heart* offers a more intimate view of life at home, showing how to create simple, joyous meals around the table, wherever that may be. Whether preparing a seven-course feast for Atelier guests or a Sunday dinner at home, their philosophy remains the same: cook seasonally, choose ingredients with care, and honour the people who grow the food. Rooted in la cuisine du marché, the pair source produce from farmers who are also friends, savouring both the food and the connections it brings. ➤

Marjorie Taylor (far left) and daughter Kendall Smith Franchini (right) with her family in the garden at Woodland House in Burgundy, France.



Légumes frites

SERVES 6-8 AS A STARTER

"In the summer months, we grow an enormous variety of vegetables and we're always trying to think of fun new ways to cook them (and get the kids to enjoy them). We're lucky to have a great Japanese restaurant in Beaune called Bissoh. It's a family favourite when we go out; they have a traditional Japanese tempura that the kids love so much that we started making it at home. Our version is slightly more French; when we make it, we serve it with simple mayonnaise or aïoli seasoned with lemon zest and fresh herbs, and we also fry sage, which is often served as an apéro in France, all on its own, just one perfect bite of crunch."

	Neutral frying oil, for deep-frying
190	**gm plain flour, sifted, plus another 95gm for dredging**
500	**ml (2 cups) cold sparkling water (preferably a very bubbly type), plus more as needed**
115	**gm bite-size cauliflower florets**
115	**gm baby green beans, trimmed**
1	**green zucchini, cut on a diagonal into 6mm slices**
1	**yellow squash, cut on a diagonal into 6mm slices**
6	**zucchini flowers (optional), stamens removed, stems trimmed to 2.5cm**
2	**small Japanese eggplants, trimmed and cut into 6mm rounds**
1	**lemon, cut into 6mm rounds, seeded**
1	**small bunch fresh sage, rinsed and dried very well**
	Handful small flat-leaf parsley sprigs, rinsed and dried very well
	Lemon wedges or slices, and aïoli, for serving

1 Line a large baking tray with a clean kitchen towel or paper towels and have nearby. Pour 12cm of oil into deep Dutch oven or heavy pot (or in a deep fryer) and heat over medium-high heat until a deep-fat thermometer reads 175°C.

2 In a gratin dish (or similar baking dish), place the 95gm flour for dredging and set aside. In a bowl, whisk together the remaining 190gm flour and a pinch of salt. Add the sparkling water and whisk to combine, adding more water, if needed, until the batter is thin enough to almost drip off the whisk in a steady stream.

3 Season all the vegetables with salt and pepper. Working with one piece at a time, dredge the vegetables first in the flour, just to coat lightly, then in the batter, letting the excess drip off slightly before transferring to the hot oil and frying. (We find chopsticks or tongs useful for handling the vegetables.) Working in handful-size batches, fry each kind of vegetable separately, turning them in the oil as they fry, until golden on all sides, 1 to 2 minutes per batch, depending on the vegetable. Drop each vegetable into the oil separately, except for the green beans, which form pretty clusters if you drop them in 3 at a time. You may need to adjust the oil temperature between batches to maintain to 175°C. When each batch is cooked, transfer to the towel-lined pan and season with salt and pepper.

4 Once all the vegetables have been cooked, carefully batter the lemon slices and cook (1-2 minutes). Remove the lemons and carefully add the sage and fry for 10 seconds. Season with salt. Repeat with the parsley, adding it carefully, as it may sputter.

5 Arrange the vegetables and fried lemon slices on a platter. Garnish with the fried sage and parsley, plus the lemon wedges or slices, and serve immediately with aïoli on the side.

Beet salad

SERVES 4-6 AS A STARTER

"We feel beets are underrated. They're sweet, earthy, beautiful, and incredibly versatile in the kitchen. At home, we often pickle them or roast them as a side dish, serve them as a cold soup or pile them into a colourful first-course salad like this one."

12	**baby red, yellow, or other beets (about 900gm), washed and trimmed**
2	**bay leaves**
6	**thyme sprigs**
	Extra-virgin olive oil, for drizzling
	Finely grated zest of 1 orange
85	**gm marinated goat's cheese**
25	**gm roasted walnuts**
	Large pinch each of chervil or parsley and tarragon, for garnishing
	Pinch dill fronds, for garnishing
	CLASSIC FRENCH VINAIGRETTE
1	**tbsp white or red wine vinegar**
2	**tsp chopped golden shallot**
60	**ml (¼ cup) extra-virgin olive oil**

1 Preheat the oven to 175°C. Lay out two large pieces of aluminium foil. Place the red beets, a bay leaf, and half the thyme on one piece of foil and drizzle generously with olive oil. Season with salt and pepper. Pull up the edges of the aluminium foil and crinkle them together on top to make a pouch. Repeat with the second piece of foil for the yellow or other beets, remaining bay leaf and thyme, oil and season.

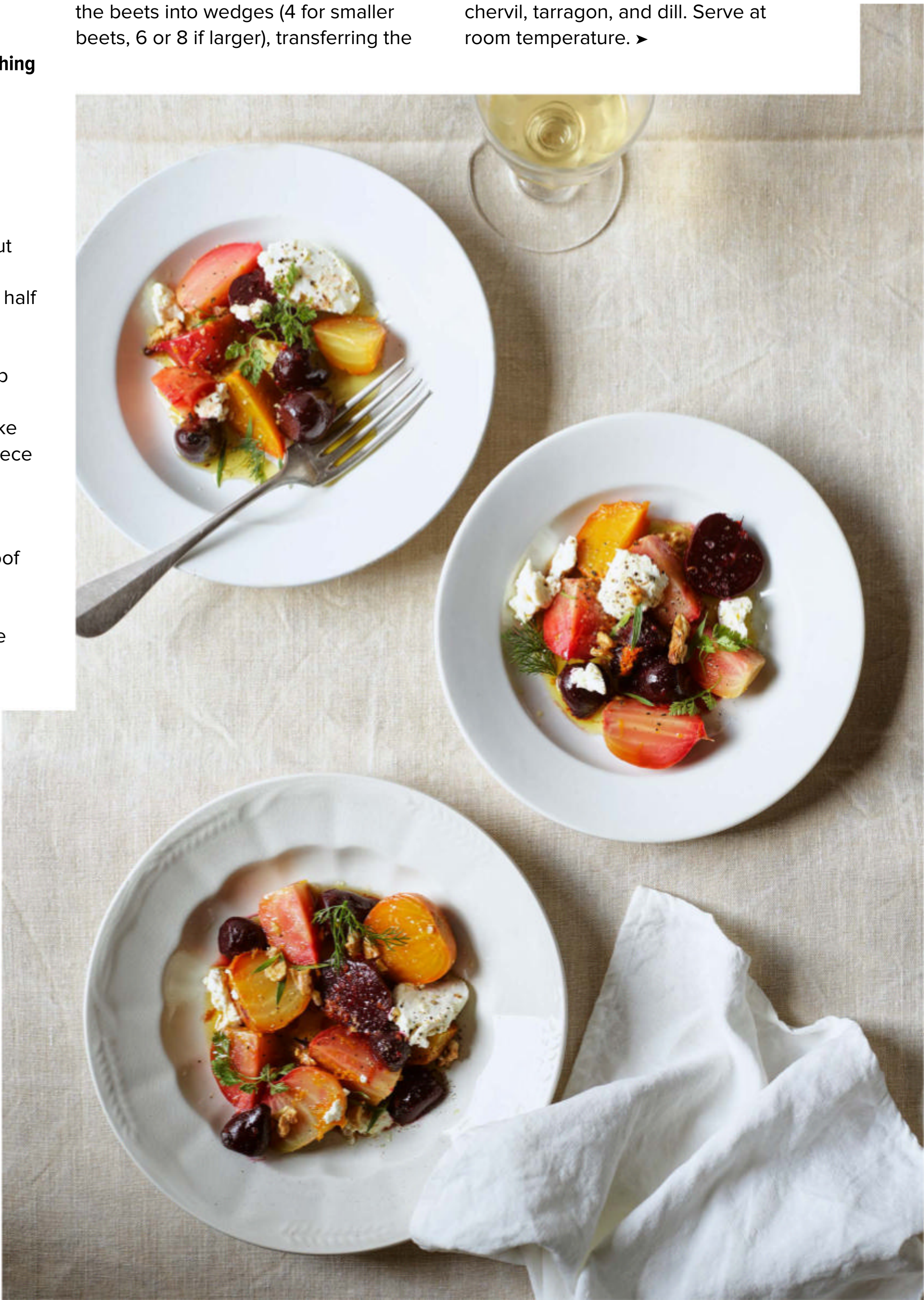
2 Place the pouches in an ovenproof dish and roast until the beets are tender when pierced with a paring knife (1 hour; the exact roasting time depends on the size of the beets).

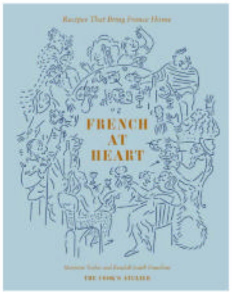
3 Remove from the oven and set aside to cool. Use your fingers to peel the beets. (You can refrigerate the peeled beets overnight, covered, and bring to room temperature before continuing.)

4 For vinaigrette, whisk ingredients in a bowl to combine. Season. Set aside.

5 When ready to make the salad, cut the beets into wedges (4 for smaller beets, 6 or 8 if larger), transferring the red beets to one bowl and the yellow beets to a separate bowl as you work. Add about half the vinaigrette and half the orange zest to each bowl, then season and mix gently to blend.

6 Arrange the beets together on a large plate or platter. Top with goat's cheese and walnuts. Garnish with the chervil, tarragon, and dill. Serve at room temperature. ➤





This extract from *French at Heart* by Marjorie Taylor and Kendall Smith Franchini (Abrams Books, $60) has been reproduced with minor *GT* style edits.

Herb roast pork

SERVES 6-8

“The French enjoy pork in all its various forms; walk into any boucher or charcuterie near us, and you’ll see everything from chops and roasts to terrines and trotters. We love it, too; since French producers tend to really let pigs be pigs as they’re raised, the meat here has a richer flavour and a bit more colour. Start this recipe by finding a quality roast from a free-range pig.”

1	**boneless pork loin roast (1.5kg)**
1	**tbsp extra-virgin olive oil, plus more for drizzling**
	Small handful sage leaves
20	**thyme sprigs, plus more for serving**
12	**rosemary sprigs, plus more for serving**
3	**fresh bay leaves**
2	**heads of garlic, halved horizontally**
1	**onion, quartered**
1	**lemon, quartered**
	LEMON CONFIT BUTTER
250	**gm softened unsalted butter**
1	**preserved lemon, rinsed**

1 Remove the pork loin from the refrigerator and let it come to room temperature before searing (1 hour).

2 For lemon confit butter, place the butter in a bowl. Quarter the lemon and remove and discard any interior pulp. Using a small sharp knife, remove and discard any white pith, leaving just the zest, the deep yellow part of the rind. Finely mince the zest. Using a wooden spoon, incorporate the lemon zest into the softened butter. Season.

3 Preheat the oven to 200°C. Pat the loin dry. Using butcher’s twine, tie the loin to secure the meat. Dry the meat well with paper towels and season liberally with about 1 tbsp salt.

4 In a large oval roasting pan, heat the olive oil over medium-high heat until hot but not smoking. Turn the pan to coat it evenly with the oil, then add the loin and sear, turning occasionally, until browned and caramelised on all sides (8-10 minutes). Remove from the pan and let the loin rest about 5 minutes on a cutting board, until comfortable to touch.

5 Season with black pepper. Arrange sage, rosemary, thyme and bay leaves all over the roast, securing the sprigs here and there under the strings. Return the seared roast to the roasting pan. Add the garlic, onion and lemon to the pan and drizzle everything generously with olive oil. Season aromatics with salt and pepper.

6 Roast until the internal temperature of the meat reads 55°C (45 minutes).

7 Remove the butcher’s twine, discard the aromatics, dot pork with a little lemon confit butter and let the meat rest on a wooden cutting board before carving, 10 to 15 minutes (until its temperature rises to 57°C).

8 Melt remaining lemon confit butter in a small saucepan. Carve and serve, arranging the slices on a platter with the roast onion and lemon and additional fresh herbs, if you’d like. Drizzle slices with resting juices and warmed butter to serve. ➤

"How we store things both at The Cook's Atelier and at home lends a streamlined aesthetic that makes us enjoy every moment we spend cooking."

The kitchen at Woodland House.

Marjorie Taylor (left), Kendall Smith Franchini with husband Laurent and their children Luc, Manon and Lou in the garden.

Chocolate soufflés

SERVES 8

"We love making soufflés, both in our cooking classes and at home, because they are impressive, incredibly versatile and extremely French. And really, they're quite simple – just a mixture of whipped eggs and whatever flavouring you'd like to give them. Each time our guests make soufflés for the first time, whether they're sweet or savoury, they remark that they're not nearly as intimidating as they seem."

	Softened butter, for the ramekins
65	**gm caster sugar, plus more for the ramekins**
225	**gm dark chocolate (70% cacao), finely chopped**
115	**gm unsalted butter**
4	**large egg yolks, at room temperature**
1	**tbsp Grand Marnier or other orange liqueur (optional)**
6	**large egg whites, at room temperature**

1 Preheat the oven to 190°C. Generously butter the insides of eight 240ml moulds or ramekins, going all the way to the top of the rim of each. Working with one ramekin at a time, use your fingers to make vertical stripes in the butter along the inside wall of each ramekin. (The structure of the butter stripes encourages the soufflés to rise higher.) Add 1 or 2 tbsp of sugar to each, turning the ramekins to make sure the sugar coats the entire inside surface, then dumping out any excess. Set aside.

2 Heat a saucepan with about 2.5cm of water in the bottom and bring to a bare simmer over low heat. Select a heatproof bowl large enough to balance over the pan without touching the water. Add the chocolate and butter to the bowl, set over the simmering water, and slowly melt them together over low heat, stirring constantly with a spatula, adjusting the heat to make sure steam doesn't get into the chocolate as it melts, which may cause it to seize. Once melted, remove from the heat and let the mixture cool slightly (1-2 minutes). Whisk in the egg yolks, Grand Marnier (if using), and salt to combine. Transfer the mixture to a very large bowl.

3 In another large bowl (preferably a clean copper egg bowl), begin to beat the egg whites with a whisk. Gradually add the sugar to the egg whites as you mix, just a little at a time until all the sugar is added. Beat by hand until firm peaks form, making sure to not overwhip or they will deflate faster. (The eggs are ready when lifting the whisk out of the egg mixture creates a peak of fluffy white that stands straight up when you turn the whisk tines up.)

4 Using a large spatula, transfer 2 to 3 scoops of egg whites to the chocolate mixture and carefully fold into the chocolate mixture to lighten it. Once almost incorporated, add the remaining egg whites and repeat the folding process until blended, making sure to combine the batter from the very bottom of the bowl. It's better to still see streaks of egg whites throughout instead of overfolding, which will prevent the soufflé from rising well.

5 Using a large spoon, transfer the mixture to the moulds or ramekins, filling each to 6mm from the top and gently smoothing the batter flat. (The batter will fill between 6 and 8 ramekins, depending on how puffy your egg whites are and how forcefully you fold in the chocolate. If you're using a ramekin with an inside rim, use a finger to wipe the inside edge of just the inner top ring of each ramekin clean, leaving a roughly 12mm channel along the outside of the batter. Transfer the soufflés to a large oven tray.

6 Bake until the batter has risen and the tops are set (12-14 minutes). Serve immediately, before the air escapes and the soufflés fall. (Restaurants often add gelatine to their sweet soufflés to prevent them from falling.)

Note If you need to work ahead, you can fill the soufflé dishes as directed and refrigerate for up to 6 hours, uncovered. Bake directly from the refrigerator (14-16 minutes). ●

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An insider's guide to the Côte d'Azur
PAGE 118

Check out East Melbourne's hip new stay
PAGE 126

Discover Corsica's crown jewel
PAGE 128

The hottest new hotels in France
PAGE 136

Travel

U Capu Biancu, Bonifacio, Corsica.

PHOTOGRAPHY IAN ABELA.

The art of... travelling like a Parisian

Known for their impeccable taste, the French are also gifted when it comes to scoping out the best places to visit, writes **ANNA HART**.

ILLUSTRATION GETTY IMAGES.

IF THERE'S ONE THING I LIKE TO HEAR WHEN I arrive in a new destination, it's a French accent. Naturally, if I'm visiting France, hearing French is reassuring, but it's even more positive to hear it elsewhere – in Spain, Canada, Chile, New Zealand or Singapore. Because if a place is good enough for the French, it's pretty damn good.

I'm not just parroting the pervasive notion that the French are universally chic, intellectual and sophisticated. I mean, I am, but I'm not *just* doing this. Bear with me.

Among their European neighbours, the French are teased for refusing to go far on holiday. A high proportion of French people holiday within France; only half the population holds a passport. This doesn't mean they are insular or travel-averse. The real reasons are that international travel is expensive, most other countries insist on speaking non-French, and most crucially, France is blessed with wildly varied geography, and a vast array of holidays to be had within one's own borders.

I live in Spain, which is roughly the same size, and although I will never run out of places to visit here, it simply can't boast of the same geological variety as France, which contrasts the Alps with the Côte d'Azur, Paris with Provence, and Lake Annecy with Marseille. I'm talking more about scenery; arguably Spain beats France on architectural and cultural variety, owing to the centuries of Muslim rule in Spain that France swerved. But I digress: my point is that French people are famously unwilling to cross borders in search of a change of scene. They can get a change of scene in France. Which means that when they do travel, it's in search of an experience superior to what they can get in the homeland. International tourism, to a French traveller, is a rare admission of defeat; something they don't do better at home. Mais non!

I know I'm trading in national stereotypes and generalisations – and I'm aware that Parisians are not representative of all French people – but in my years as a professional tourist, I have never encountered a Parisian holidaymaker in a crummy hotel, or dreary seaside town. And this is data worth analysing. The type of French person who travels internationally does so with razor-sharp focus, research and serious intent. And so I breathe a sigh of relief when my holiday has the French seal of approval.

So far, all my French-style travel has been purely accidental, but I'm piecing together a pattern. If a destination has fabulous Asian food, I will find French people. If a neighbourhood is famously cool, I will find French people. If an area has an artsy vibe and film-set looks, I will find French people.

A Parisian food writer tells me that the sole reason she and her friends travel internationally is for food and in most cases, this dispatches them to Asia. Paris has a longstanding and passionate relationship with Asian cuisine, with large numbers of Vietnamese and Chinese communities developing post-WWI, and Japanese cuisine is perhaps the one cuisine French chefs hold in higher regard than their own. In the 1970s, the Japanese emphasis on delicate flavours, small portions and impeccable presentation was hugely influential on the French nouvelle cuisine movement. "Visiting Japan is a rite of passage for French foodies," she says, "but today people are much geekier, travelling to Fukuoka on a ramen quest, or Hanoi for phở and bún chả, or different kinds of larb in Luang Prabang in Laos."

I breathe a sigh of relief when my holiday has the French seal of approval.

If spectacular Asian food is one travel lure for Parisians and other French city-dwellers, I can also confirm that the more hip a neighbourhood, the more bonjours I hear. In Mexico City, it's Condesa, in Barcelona, it's Gràcia, in New York, it's Bed-Stuy in Brooklyn.

Living where I do, I've spent recent years eagerly identifying the Spanish hotspots that attract French holidaymakers. I spent last summer on the dreamy Balearic island of Menorca, surrounded by French people, and a few weeks ago, I holidayed in Cadaqués on the Costa Brava, surrounded by French people. Both are similarly chic choices, places preserved in a classier time, and both have had to adjust to the growing numbers of French visitors. Mostly this means that brilliant bakeries do a roaring trade, and a nice new natural wine bar can be fairly confident of success. There are boutiques, and expensive homeware shops selling rustic ceramics. And when we put it like this, an influx of French tourists isn't the worst thing that can befall a holiday destination. Far better than realising your town appeals to tourists who demand fish and chips, strip bars or discount malls. So personally, I'm happy following the French around on their holidays, and suggest you do the same. •

Anna is a travel and lifestyle journalist, and author of the travel memoir *Departures*. @annadothart

THE REAL RIVIERA

Dining on the Côte d'Azur means more than glamour and glitz. **KATE BETTES** goes in search of what brings locals to the table.

PHOTOGRAPHY ORIETTA GASPARI/GETTY IMAGES.

Above: alfresco dining at Villa Djunah's rooftop. Opposite: Basilique Saint-Michel Archange in Menton. PREVIOUS PAGES: blue-and-white umbrellas on the beach at the Côte d'Azur.

WHEN I LIVED ON THE CÔTE D'AZUR, MY go-to treat was a plain crêpe. No sugar. No lemon. Definitely none with fresh strawberries and Nutella, hot and dripping from the edges.

I wasn't born with boring tastebuds. The reality was that I was 18 and living as an au pair on 70 euros a week, which didn't quite allow me to immerse myself in Nice's impressive eating culture. I never bought the chilled Provençal rosé in the beach clubs of Cannes. Instead of lingering over long lunches in vineyards, the one-euro espresso and a croissant did me just fine.

But now I was back: sipping Sanpellegrino under the blue-and-white umbrellas on the beach, steps from the Art Deco hotels of the Promenade des Anglais that I never dreamt of entering as a teenager. And this time, I wasn't going to waste my second chance to eat like a local.

To do that properly, I needed to understand where I really was. The Côte d'Azur is far bigger than people realise, stretching from the citrus trees of Menton, along the neoclassical streets of Nice, and beyond the beaches of St-Tropez. It's impossible to define a single culinary identity across that space – despite the stereotype of summertime superyachts, spooning caviar and sipping Champagne.

Beneath the spectacle lies something quieter. A rhythm the whole Côte shares, of unhurried meals, easy-sipping cocktails, and cooking made to be shared, not shown off.

Perhaps the best place to begin was with the image that clings hardest to the myth: the beach club. I'm in Juan-les-Pins, staying at Villa Miraé – a Mediterranean-influenced boutique hotel with a restaurant by Michelin-starred chef Mauro Colagreco, in the Cap d'Antibes. It's here that they still shape what Côte d'Azur leisure means. As a teenager, I imagined it was all about the ultra-rich offering each other cold stares. But for residents here, a Côte venue on the shore can be familiar and easygoing. A place that's all about meeting friends, not impressing strangers.

"We really gravitate towards places where we can just chill out and not be in a rush," explains Catherine St John, general manager at Villa Djunah in Juan-les-Pins.

She describes a relaxed ritual of sharing, with food as a centrepiece of social life, family and community: the joie de vivre at her summer-only club. Sitting on a wooden deck, surrounded by ferns and soft house music, a half-bottle of AOC Côtes de Provence rests between us, and we've just finished snacking on crudités and tzatziki. Now, thick-cut tuna brochettes arrive, glistening with lemon, alongside a charred octopus leg on chickpea purée. Other guests lounge beneath cream tasselled umbrellas or paddle in the green-blue-clear sea.

It's stylish – yes, but a world away from the Côte d'Azur's impossibly exclusive image. ➤

PHOTOGRAPHY CAMILLE MOIRENC (BASILIQUE).

Above: pissaladière at L'Atelier Cuisine Niçoise. Opposite: Saint-Paul-de-Vence.

And granted, that world still exists, complete with the jazz festivals, yachts and plages privées. But here, they're just the garnish at the edge of the table.

Half an hour east, another dining mythology emerges. Rather than in Michelin restaurants or beach clubs, it's in the home kitchens and unassuming bistros of Nice, the unofficial capital of the Côte d'Azur. Today, the city is known for well-to-do tourism, but that wasn't always the case. Historically, it was a town that experienced more than its fair share of poverty.

"The Niçois were probably the poorest in the kingdom," says Christine Gilli, a straight-talking chef whose family has lived in Nice – then called Nizza – for more than 300 years. "We had nothing."

But, Gilli tells me, Nice has "a very clever cuisine" born of this scarcity. She taps her fingers emphatically on the table as she lists the staples: artichokes, potatoes, chard. It was with these and other ingredients that generations of Niçois made a hundred dishes, a hundred ways. I imagine in winter, they might become lu gnoc de tantifla nissart (chard gnocchi in the Nissart dialect).

The passionate chef now teaches these recipes as manager at L'Atelier Cuisine Niçoise, where visitors like me learn to make stuffed farcis, deep-fried zucchini flower beignets, and onion and anchovy-smeared pissaladière. All dishes that feel like a continuation of her family's frugal traditions, which I eat as she continues to tell me about them.

While Gilli calls it "a true Mediterranean cuisine," built on vegetables, fruit and olive oil rather than Parisian butter and cream, it's also remarkably adaptive. Over 250 years, it's adjusted itself to the demands of wealthy visitors, from Russian aristocrats to Queen Victoria, who wanted everything from rich meats to fine wines.

That spirit of ingenuity survives today. The Cuisine Nissarde label is part of France's intangible cultural heritage and is awarded to restaurants that follow traditional methods. You can use it as you steer to experience the "real" food of Nice.

Find it at La Table Alziari, where I devoured bowls of l'estocaficada, a garlicky tomato-and-cod stew, and the region's small, sharp olives. Listen for the bell of the pushcart at Chez Thérésa's market stand for wood-fired socca (chickpea pancakes) and savoury tourte aux blettes. Or stop in at Cave Bianchi, where you'll be offered a glass of Bellet, a uniquely Niçois wine, grown within the city limits.

For a city on the ocean, though, there's surprisingly little fish on the plate. Gilli's theory is that, thanks to a jagged coastline that plunges into canyon-like depths, the people here don't necessarily have a fond relationship with the sea. So, to understand the Riviera's cuisine fully, you have to leave the sea behind and follow the trail inland.

Before Nice was even Nizza, before the battlements of medieval border strongholds were raised, people were already living off this land. Driving into the hills, I imagine the same dry-stone terraces being worked for centuries, farmhands ➤

PHOTOGRAPHY EMILIE COULOMBEAU (SAINT-PAUL-DE-VENCE) & OTMNCA (TART).

LE POÈTE
JACQUES PRÉVERT
A HABITÉ CETTE
MAISON DANS

GETTING THERE

Multiple airlines operate daily connecting flights to Nice from Australia's major hubs.

Le Moulin de Saint-Paul's dining room.

pressing harvested tomatoes into yesterday's bread in a precursor to the region's famous lou pan bagnat.

I'm headed for the town of Saint-Paul-de-Vence. Like Cannes or St-Tropez, this hilltop town hasn't escaped the golden touch of fame. At La Colombe d'Or inn, Matisse, Braque and Chagall were frequent visitors, and their works can still be found here.

That's not my stop today, though. Just outside the town walls, I arrive at an old watermill. Once the domain of farmers, it's now home to Le Moulin de Saint-Paul, an understated new restaurant with a quiet Michelin connection, accessible prices, and a reverence for local ingredients.

Its owner, Alain Llorca, runs a nearby Michelin-starred fine-dining restaurant, but here, he imagined something else. A democratic eatery of today that blends the foundations of the arrière-pays (hinterland) with the Riviera's love of celebration. It's reinvention with deep roots. And it shows. I can barely stand after a tart of local tomatoes with burrata and truffle, an Alpes-Maritimes riff on steak tartare, threaded with veins of citrus and herbs, and a wedge of sweet tourte aux blettes sucrée, made of chard (a true recurring star), folded with butter, sugar, parmesan and fruit into a crumbly slice.

It's my final meal before I leave once again. As the night train pulls away back to Paris and the coast speeds past, I lie back on my bed, tired and finally satisfied that I understand the true taste of the Côte. ●

The writer was supported by Côte d'Azur France Tourisme, Office de Tourisme et des Congrès d'Antibes Juan-les-Pins, Office de Tourisme Métropolitan Nice Côte d'Azur, and Rail Europe.

THE ESSENTIAL CÔTE D'AZUR

Eat and drink

Villa Djunah, Juan-les-Pins
Beachfront restaurant and club offering Mediterranean sharing plates, cocktails, and DJ sets after sundown.

Chez Thérésa, Nice
Longstanding socca stall in Cours Saleya market; chickpea pancakes arrive by pushcart from a nearby wood-fire oven.

La Table Alziari, Nice
A traditional Niçois bistro complete with Cuisine Nissarde certification.

Cave Bianchi 1860 – Musée du Vin, Nice
Underground wine cellar and local pourings in Old Town.

L'Atelier Cuisine Niçoise, Nice
Cooking school with hands-on classes in traditional recipes.

Shop

Marché Provençal, Antibes
Covered market in the Old Town selling fresh produce, cheese, flowers, and oils. Don't miss L'Absinthe Bar and Shop next door.

Cours Saleya market, Nice
Open-air food and flower market near the seafront in the Old Town.

Le Clos de Laure, Nice
Small gourmet grocer selling everything from glass-blown jam spoons to syrups made from the roses of Grasse.

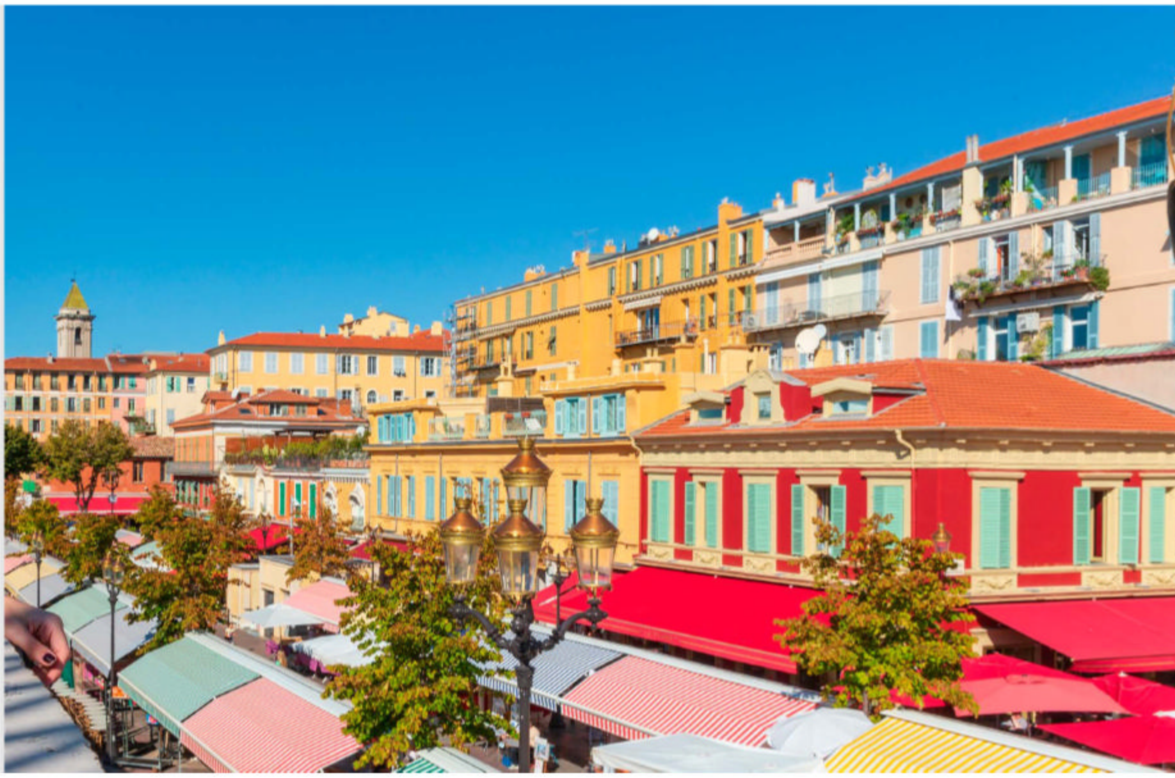
Trésors Publics, Nice
Highly curated gift shop of French-made household items, vintage-style souvenirs and artisan goods.

Stay

Villa Miraé by Inwood Hotels, Cap d'Antibes
Luxury boutique hotel, a garden staircase away from the beach.

Hôtel du Couvent, Nice
Newly opened hotel in an abandoned 17th-century convent, with sprawling kitchen gardens, apéro courtyard among the cloisters and onsite apothecary.

La Colombe d'Or, Saint-Paul-de-Vence
Iconic hilltop hotel and restaurant with a private modern art collection and historic guest list.



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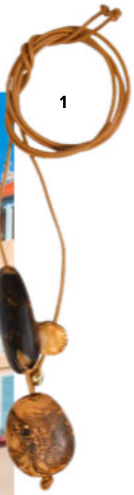
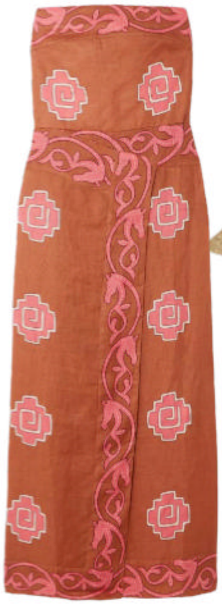


CODE ROUGE

Embrace French Riviera chic with bold hits of red, oversized sunglasses and boho slides.

2



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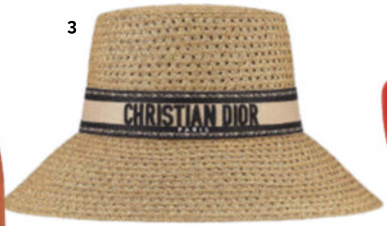

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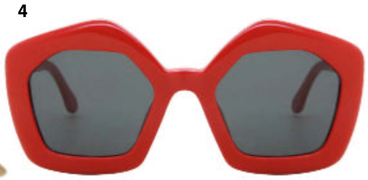

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SIGNATURE SUNSCREEN LOTION SPF 50+

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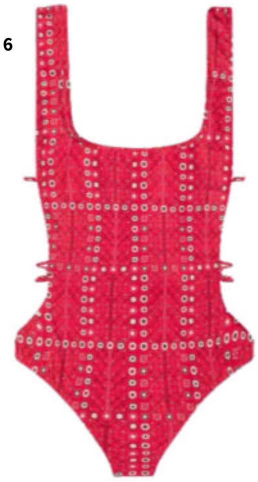

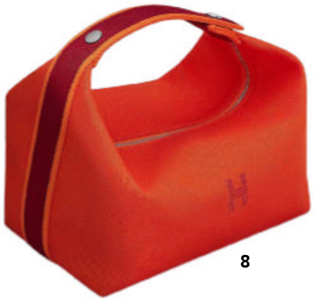

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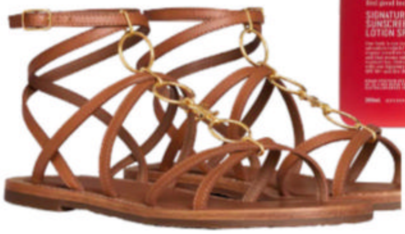


7

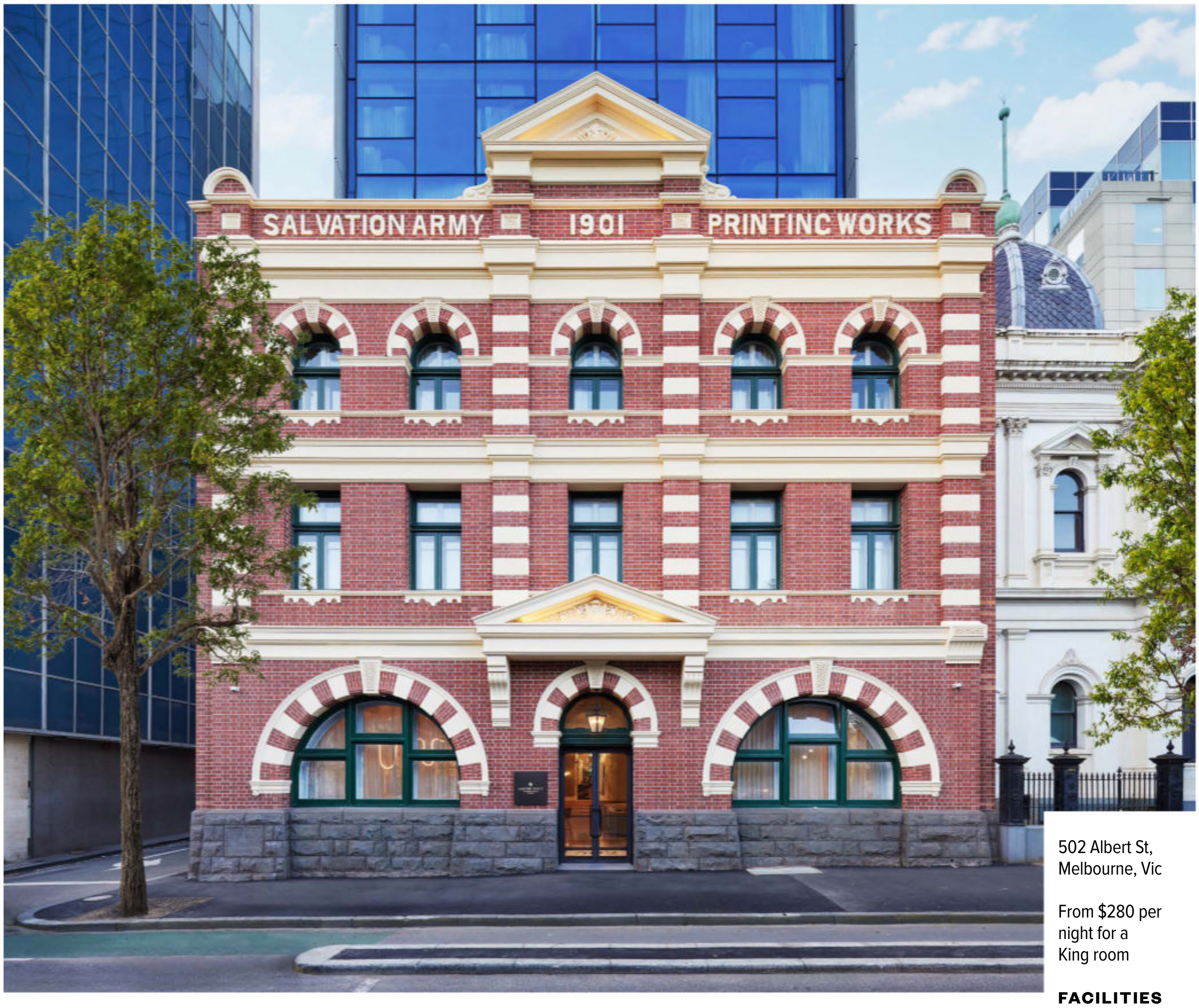
1 Rock Cluster pendant in Tortoise, $95, Dinosaur Designs. **2** Johanna Ortiz Ancient strapless wrap-effect printed linen midi dress, $1505, Net-A-Porter. **3** D-Bobby large brim hat, $1400, Dior. **4** Marni Laughing Waters Havana Rossa, $495, Vision Direct. **5** We Are Feel Good Inc. Signature Sunscreen Lotion SPF 50+, $32.95 for 200ml, Saison. **6** Tenisia printed one-piece swimsuit, $500, Isabel Marant. **7** Celine Lympia strappy jewel sandal in calfskin, $1950, Celine. **8** Bride-a-Brac large case in Orange Feu, $1195, Hermès. **ABOVE** Markets at Cours Saleya, Nice.

PHOTOGRAPHY J. KELAGOPIAN (COURS SALEYA). MERCHANDISING SAM YATES

MELBOURNE / NAARM

Lanson Place, Melbourne

We check in and check out the country's hottest hotel openings, this month visiting Lanson Place, which blends heritage charm with contemporary elegance.



502 Albert St,
Melbourne, Vic

From $280 per night for a King room

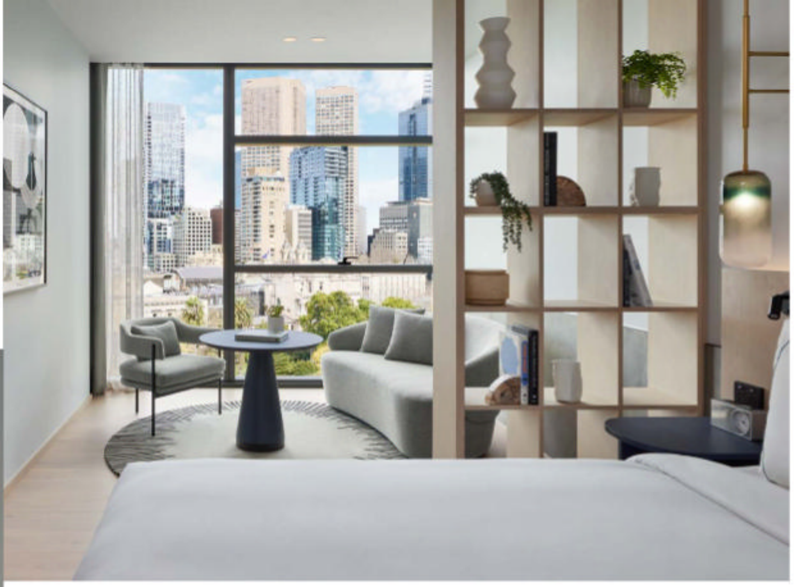
FACILITIES

24-hour concierge Yes
WiFi Yes
Room service Yes
Gym Yes
Spa Yes
Pool Yes
Pet-friendly No
Parking Yes
EV charging No

STAY

Housed in the former Salvation Army Printing Works, Lanson Place brings new polish to a storied corner of East Melbourne. It quietly emerged in late 2024, located between the stately Parliament precinct and the leafy tranquility of Fitzroy Gardens. The $80 million redevelopment strikes a balance between heritage charm and contemporary lines – all soaring glass, red brick bones and pared-back luxury. Inside, the mood is equally considered: light-filled spaces dotted with curated artworks and natural textures, anchored by a striking, sculptural lobby installation inspired by a paperbark tree. It's the sort of inner-city stay where you're as likely to rub shoulders with corporate high-flyers and theatre enthusiasts as you are Grand Slam champions during Australian Open summer stints. *lansonplace.com*

WORDS CORDELIA WILLIAMSON. PHOTOGRAPHY PETE DILLON (MAISON BÂTARD) & DAVID MITCHENER (LANSON PLACE).



THE ROOMS

Serene and spacious, the rooms and residences are a lesson in understated elegance. Light spills through floor-to-ceiling windows, framing scenes of nearby gardens or Melbourne's architectural mix. The interiors layer pale timber floors with bright whites and the occasional pop of colour – a scheme designed to soothe. Entry-level rooms start at 28 square metres, while the apartments are fitted with large soaking tubs and full kitchens, and the two penthouses boast sun-drenched rooftop terraces. Generously sized bathrooms are sleek and indulgent, with double vanities in larger rooms, plus Dyson hairdryers and heavenly scented Appelles amenities. And for those slow city mornings, blackout blinds and plush king beds are very conducive to a lie-in.

FOOD & DRINK

For a lobby restaurant, **Chronicle 502 Bar & Dining** exceeds expectations with its gleaming white marble, lofty ceilings, attentive service and a particularly impressive $48 steak. It's an easy place to drop by for a low-key meal or a pre-show drink, just as long as you're down with the comings and goings of fellow guests. Breakfast, meanwhile, is served upstairs in the cosier **Albert Lounge**, a more appropriate spot for a quiet morning coffee. But you're in Australia's culinary capital, so exploring Melbourne's lively restaurant scene is a must. Fanciful French mecca **Maison Bâtard** is just a short stroll away, as are **Embla** and newly opened **Ho Jiak Junda's Playground**. Otherwise, head north to **Marion Wine Bar**, **Cutler** or **Poodle Bar & Bistro**. Essentially, walk in any direction and you're likely to stumble across one of the city's best.

Clockwise from top left: the bathroom in a Premium one-bedroom apartment; King Studio room interior; the entrance to Chronicle 502 Bar & Dining; and crisp potato omelette and caviar at Maison Bâtard. Opposite: Lanson Place façade.

PHOTOGRAPHY THIBAUT MODELIA.

Isle of beauty

Perched dramatically above the Tyrrhenian Sea, Bonifacio in southern Corsica blends craggy cliffs, medieval history and a bustling harbour, as well as quiet luxury and exceptional cuisine, writes **KATHRYN MADDEN.**

Above: the ancient fortress town of Bonifacio, Corsica. Opposite: houses perched on the limestone cliffs. PREVIOUS PAGES: a private boat trip to hotel U Capu Biancu.

"THE WORLD IS BEAUTIFUL IF YOU KNOW how to look at it." My tour guide Lola is reciting a Corsican proverb as we stand on the edge of a granite peak and peer out at the jewel-blue Tyrrhenian Sea. Honeyed-stone homes hang dramatically over the cliff's edge, swallowed in scale by the ocean below, and I can't help but wonder if the old adage has its limitations. "U mondu he bellu basta a sapellu piglia" suggests we simply open our eyes wider to appreciate the beauty all around, when clearly the world in these parts would appear arresting even through a lazy squint.

We're in Bonifacio, an ancient fortress town on the French island of Corsica, a landmass so ravishing the ancient Greeks named it Kalliste, "the fairest one", and countless empires battled to claim it as their own. Bonifacio is the island's oldest and most southerly town, and, with its medieval citadel set 70 metres above the sea and a marina bobbing with yachts below, it's widely considered the most beautiful, too. We wind up cobblestone streets and vertiginous staircases that open onto sun-bleached squares, then through bustling alleys to lookout points where we gaze back in time. "Bonifacio's strategic location on maritime trade routes made it a prime target for pirates," explains Lola, gesturing out at the panorama. "But it's notoriously treacherous to navigate and the sea floor is scattered with wreckage. According to legend, pirate treasure is still buried in the caves. This place is full of secrets."

Corsica is enigmatic in more ways than one. The fourth largest island in the Mediterranean, it combines dramatic mountains, which cover two-thirds of the terrain, with sandy shores. It's closer to mainland Italy than its mother country, France, and just 25 minutes by boat from Sardinia. Ruled over time by the Greeks, Romans, Byzantines, Genoese, Pisans and French, modern Corsica is a mash-up and melting pot of influences: Genoese architecture, Pisan-adjacent dialects, Italian joy and a fierce pride inherited from the French, who took control of the region in 1768.

It's a combination that makes it distinctly its own thing, with a spirit of resistance and autonomy that's summed up by my taxi driver as we pull out of Figari-Sud Corse, one of the island's four international airports. "I'm Corsican, not French."

It's June, so the roads aren't yet jammed, but in July and August they'll ground to a standstill as the population swells from around 350,000 to two million. Most visitors come from mainland France for their annual summer jaunt, with travellers from further afield making up a small minority. This is curious, given the magnetic pull of the south of France – and geographically speaking, Corsica is the true south of France, with crystal-clear waters, white-sand beaches and a glorious Mediterranean ➤

PHOTOGRAPHY GETTY IMAGES.

Above: the private beach at U Capu Biancu. Below: the rustic Junior Suite with sea views.

A hand-scrawled sign leads down to a private beach backed by salt-baked cliffs, where boats pull up at the jetty and day-trippers disembark for lunch.

climate. But it's also rugged around the edges, void of recognisable hotel chains and a little trickier to access, demanding an extra flight or boat trip, meaning it remains something of a hidden treasure. Like the buried pirate loot.

We curve up jagged peaks, through seas of shrubland known as maquis, and down rocky, rural roads. "Corsica produces one per cent of French wine," says my driver as he tackles a gnarly bend with a rally-driver's swerve. "Based on the roads we created, you can tell we drink a lot of it."

The beauty of Corsica doesn't always come easy, it would seem. Sometimes you have to take a primitive route, or trek up steep terrain, to behold the most exquisite vista. But it appears in sharp focus as we arrive at hotel U Capu Biancu, a rustically luxe retreat on the secluded bay of Sant'Amanza, 10 kilometres from Bonifacio.

Driftwood daybeds are positioned to catch the sun; an alfresco bar serves clementine and myrtle liqueurs made by the in-house sommelier, Vanessa Maloyer; a hand-scrawled sign leads down to a private beach backed by salt-baked cliffs, where boats pull up at the jetty and day-trippers disembark for lunch. You could be at a beach club in Mykonos or Ibiza, albeit without the throngs or thrumming beats.

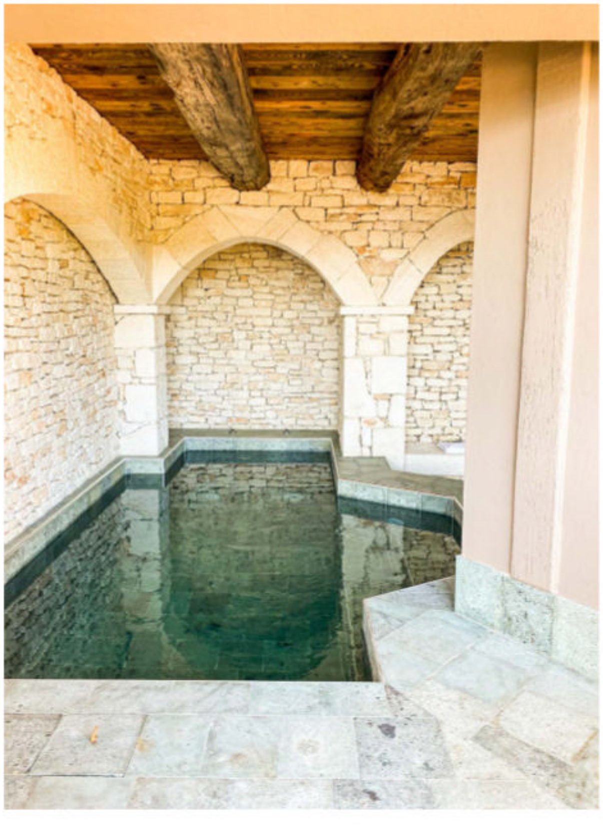
PHOTOGRAPHY ©IAN ABELA (BEACH & SUITE).

Above: the reception area at U Capu Biancu. Below: the private pool at the Marina Suite.

Owned and operated for more than 30 years by the local Limongi family, the hotel has a loyal, return guest base and relies nearly entirely on word of mouth. Recently, they opened sister property U Mulinu, a private villa built on the remains of a 13th-century grain mill on a Bonifacio clifftop.

At U Capu Biancu, the 39 rooms and suites are designed like kitschy beach shacks with exposed beams, dry-stone walls and, if you're lucky, a deck that captures the breathtaking red blaze at sunrise. Wild lavender and rosemary perfume the air, and the grounds are dotted with hammocks and cabanas framed by olive trees and flowering oleander bushes.

It's the kind of place you could fly and flop, but the pull to explore outside is strong. Renting a car is recommended; taxis are pricey and scarce here, especially in summer, and driving is the best way to discover the island if you're game for the winding roads. For day trips, head to the blissful beaches of Palombaggia and Tamaricciu, then visit the old town of Porto-Vecchio for chic boutiques and pastel-hued gelaterias. Take a seat on a terrasse and order cannelloni stuffed with brocciu, Corsica's creamy, ricotta-like "national" cheese, and a Capo Spritz, made from fortified local Cap Corse wine. ➤



PHOTOGRAPHY ©IAN ABELA (U CAPU BIANCU).

Above: the well-stocked cellar at U Capu Biancu.

It was Corsica's prodigal son Napoleon Bonaparte, born in the capital of Ajaccio in 1769, who saw the island's potential for viticulture and encouraged the planting of grapes. At U Capu Biancu, sommelier Maloyer has a wine cave stocked with more than 6000 bottles, 85 per cent of which are Corsican. Once a week, she hosts a mystery dinner in the cellar where guests sip from black wine glasses, then are blindfolded as they're guided through a sensory tasting menu.

The air of mystery carries through to a lazy lunch at the main restaurant, where the mood is breezy and bohemian and the blue sea shimmers from every vantage point. Chef Gadio El Hadji, who's helmed the kitchen for three decades, serves up artfully crafted fare: a terrine of veggies plucked from the permaculture garden, velvety squid ink linguine worth the inevitable black-stained lips, and for dessert, his "secret" tarte Tatin. A disc of white chocolate appears in front of me, then thick caramel sauce is poured on top, melting the chocolate to reveal... well, it's a secret. And Corsica is renowned for those.

But the secret of the island itself, this dazzling rough diamond in the Mediterranean Sea? That will be harder to keep. •

10 DAYS IN CORSICA

Road trip from north to south, tracing the coast via these pitstops. But remember, the magic often lies in the space in between.

Bastia
A bustling, historic port town in the northeast.

Cap Corse
A rugged peninsula with secluded beaches and sleepy villages.

Saint-Florent
A sparkling bay on the northern coast, dubbed the St Tropez of Corsica.

Calvi
A picturesque town with a medieval citadel on the northwestern coast.

Corte
A commune that's a key stop along the GR20 hiking trails, once you head inland.

Ajaccio
Corsica's capital and Napoleon Bonaparte's birthplace, rich with history.

Bonifacio
The dramatic southernmost tip of the island.

Porto-Vecchio
Known for its sublime beaches and stylish hilltop old town.

NEED TO KNOW

With four airports, Corsica is well connected, with direct flights available from France and other European capitals. Ferries operate from Toulon, Nice, Marseille and Sardinia. Expect prices in line with the south of France; the island's remote location drives up travel and food costs, and accommodation leans towards boutique rather than budget.

PHOTOGRAPHY IAN ABELA (CELLAR).

1

CLUB MED

An island escape calls for nautical whites, breezy separates and a touch of gold to dial up the glam.

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1 Paris Les Eaux de Chanel Eau de Toilette Spray, $260 for 125ml, Chanel. **2** Cotton blend bucket hat, $680, Moncler. **3** Aibez cuffed wide-leg shorts, $2910, Louis Vuitton. **4** Resort Loop Top Handle bag, $3780, Bottega Veneta. **5** Alémais + Anouk Colantoni printed linen-gauze shirt, $528, Net-A-Porter. **6** Mercy twist ring in 18-karat rose gold, $3990, Georg Jensen. **7** Oliver Peoples OV5493SU Cassavet, $577, Sunglass Hut. **8** Nappa leather and raffia ballerinas, $1740, Prada. **ABOVE** U Capu Biancu, Bonifacio.

MERCHANDISING SAM YATES. PHOTOGRAPHY IAN ABELA (BONIFACIO).

Introducing France's latest luxury hotel openings, **MADELEINE ROTHERY** discovers there's never been a better time to visit.

BIENVENUE!

LES BAINS GARDIANS, SAINTES-MARIES-DE-LA-MER, CAMARGUE

IN A NUTSHELL: Wild calm on the edge of the wetlands. Set in the heart of the Camargue's protected marshes in the South of France, Les Bains Gardians is a 67-room retreat inspired by the gardians – the region's traditional horseback cattle herders. Their iconic cabanes, once scattered across the area, have been reimagined as timber-framed, limewashed lodges with earthy textures and vintage Provençal charm, courtesy of interior duo Hauvette & Madani. Owner Jean-Pierre Marois describes the property as "conscious hedonism": guests can spend their days riding horses, floating in the pool or engaging in spa rituals, before dancing to DJ sets or dining under the stars with guest chefs. Flamingos drift across the nearby Parc Ornithologique, and the pilgrimage town of Saintes-Maries-de-la-Mer is just a short cycle away.

Starting price: $338 in low season; $873 in high season

en.lesbainsgardians.com

PHOTOGRAPHY MATTHIEU SALVAING.

HÔTEL DU COUVENT, NICE

IN A NUTSHELL: Monastic serenity revived as quiet luxury. Opened in June 2024 after a decade-long restoration, Hôtel du Couvent transforms a 17th-century convent into a sanctuary of intelligent luxury. Festen Architecture's interiors honour the building's past with terracotta tiles, limewashed walls and contemplative restraint softened by natural linens and sunlight. There's a Roman-style spa built on ancient foundations, an in-house herbalist crafting remedies from the gardens, and three restaurants – Le Restaurant du Couvent, La Guinguette, and Le Bistrot des Serruriers – serving Provençal dishes made almost entirely with estate-grown produce. Vieux Nice, with its winding alleys and pebbled beaches, is just beyond the cloisters.

Starting price: $590 per night

hotelducouvent.com

LA FONDATION, PARIS

IN A NUTSHELL: A creative hub disguised as a hotel. La Fondation is a new kind of hotel: part cultural venue, part hospitality concept. Its 58 rooms sit alongside a rooftop bar, with occasional cinema screenings and rooftop yoga, semi-Olympic pool, and two restaurants, designed to draw in both travellers and Parisians. Roman & Williams' interiors bring warmth and texture to the raw architecture – velvet sofas, sculptural wood, soft lighting. It feels more like a small-scale cultural nerve centre than a traditional hotel, with a focus on events, collaboration and wellbeing. Located in Batignolles, it's well placed for relaxed neighbourhood cafés, contemporary galleries and leafy walks through Parc Martin Luther King.

Starting price: $822 per night

en.lafondationhotel.com

Clockwise from top: the lap pool at Hôtel du Couvent; and one of its rooms with a balcony view. Opposite: La Fondation's exterior. PREVIOUS PAGES: A resident horse at the pool at Les Bains Gardians; and La Grande Cabane.

PHOTOGRAPHY SALEM MOSTEFAOUI POUR PCA-STREAM (LA FONDATION).

HÔTEL HANA, PARIS

IN A NUTSHELL: Japanese Zen meets Parisian polish. Tucked into Paris' Little Tokyo, Hôtel Hana is a 26-room retreat that blends Japanese restraint with Belle Époque detailing. Designed by Laura Gonzalez and Olivier Leone, the interiors mix iroko wood, washi textures, and Pierre Frey fabrics with soft lighting and lacquered furniture. The restaurant, Hanabi, was conceived by Shirley Garrier of The Social Food, with chef Roberto Sanchez in the kitchen – expect French ingredients filtered through a Japanese lens, from camembert tempura with yuzu jam to udon with langoustine tartare. A small basement spa offers kobido facials and reiki-inspired treatments. Just outside, rue Sainte-Anne buzzes with izakayas, sushi bars and karaoke spots.

Starting price: $697 in low season; $1072 in high season

hotelhana-paris.com

REGINA EXPERIMENTAL BIARRITZ

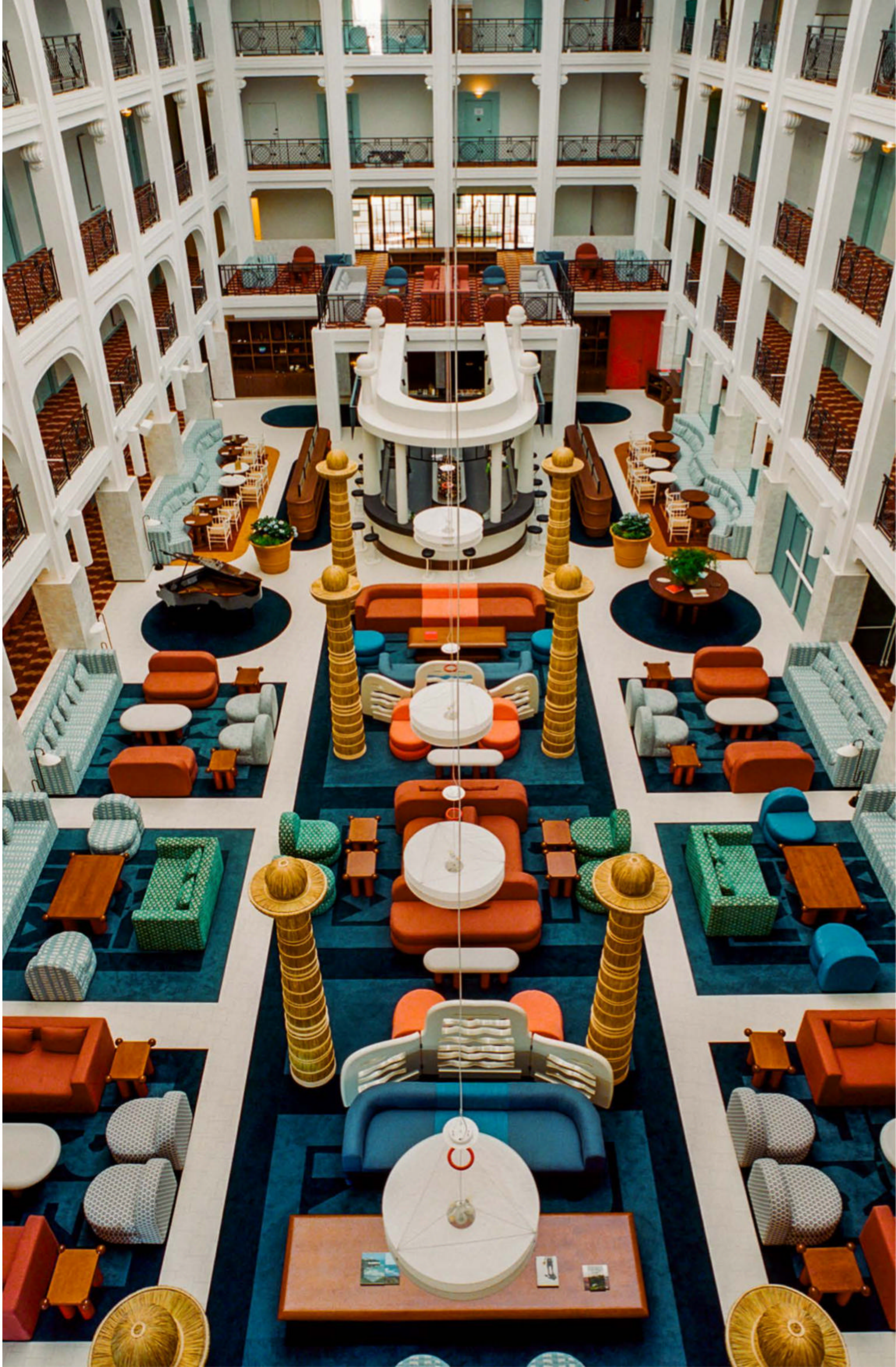
IN A NUTSHELL: Old school glamour on the Basque coast. Poised on a clifftop above the Atlantic, this grand 1907 hotel has been reimagined by the Experimental Group as a salt-air escape with a wink. Arched windows frame ocean views, while Paris-based designer Dorothée Meilichzon brings Art Deco glamour and a touch of vintage surf culture: lacquered headboards, coastal hues and nautical-motif carpets. There are 72 rooms, a Mediterranean restaurant, and a sea-facing bar that hums from golden hour till late. From here, stroll to the Grande Plage, the covered market, or follow the cliffside paths of the Basque coast.

Starting price: $322 per night

en.reginaexperimental.com

Clockwise from top: Hôtel Hana's Prestige room; and entrance. Opposite: the colourful atrium at Regina Experimental Biarritz.

PHOTOGRAPHY NOLWENN PERNIN (EXTERIOR) & ROMAIN RICARD (BEDROOM).



PHOTOGRAPHY MATTHIEU SALVAING (REGINA EXPERIMENTAL).

LES SOURCES DE CHEVERNY, LOIRE VALLEY

IN A NUTSHELL: A retreat of woodland, wine and water. Set on a 45-hectare estate in the Loire Valley, Les Sources de Cheverny is a rural escape with roots in the land. Sister to Les Sources de Caudalie near Bordeaux, it's comprised of a working vineyard, a vinotherapy spa and two restaurants championing seasonal local produce. Rooms are dotted between 18th-century stone buildings and timber cabins overlooking lily ponds and forest paths; interiors mix antiques with natural materials and calming, earthy tones. Days unfold gently – baths infused with grape extracts, glasses of sauvignon by the fire, and château visits or bike rides through the Sologne woods just beyond.

Starting price: $393 per night

sources-hotels.com/valdeloire

Clockwise from top: the whimsical Winter Garden at Le Grand Mazarin; and the Prestige Room interiors. Opposite: Château du Breuil at Les Sources de Cheverny.

PHOTOGRAPHY VINCENT LEROUX.

Step outside and you're within minutes of the Seine, Place des Vosges, and a tangle of cafés, bookshops and falafel counters that give the neighbourhood its charm.

LE GRAND MAZARIN, PARIS

IN A NUTSHELL: Wes Anderson whimsy meets Right Bank romance.

Le Grand Mazarin brings theatrical flair to the heart of the Marais. Designed by Martin Brudnizki, the hotel leans into playful opulence: scalloped headboards, fringed lampshades, painted ceilings and patterned textiles in a palette of dusty pinks and deep greens. There are 54 rooms and seven suites, plus a pool tucked beneath a mosaic-covered dome. The restaurant, Boubalé, serves Ashkenazi-inspired dishes with a modern twist, while the bar channels the spirit of a decadent literary salon. Step outside and you're within minutes of the Seine, Place des Vosges, and a tangle of cafés, bookshops and falafel counters that give the neighbourhood its charm.

Starting price: $875 per night

legrandmazarin.com

Clockwise from top: Slanted Door, Beaune; and Maison 1896 exterior.

MAISON 1896, BEAUNE

IN A NUTSHELL: Where Burgundy meets California cool. Tucked just behind the Hospices de Beaune, this 16-room boutique hotel blends Burgundy's wine heritage with a surprising dose of California cool. Housed in a 19th-century Beaux-Art-style limestone building, the interiors mix stained glass, restored fireplaces and herringbone oak parquetry floors with soft velvet armchairs and smoky-toned walls. At the heart of the property is Slanted Door, Beaune – the late San Francisco-based chef Charles Phan's first restaurant outside of the US – where delicate Vietnamese dishes are paired with rare Burgundies curated by sommelier Mark Bright. It's intimate, quietly cinematic, and best experienced after a late-afternoon tasting at one of the nearby caves. ●

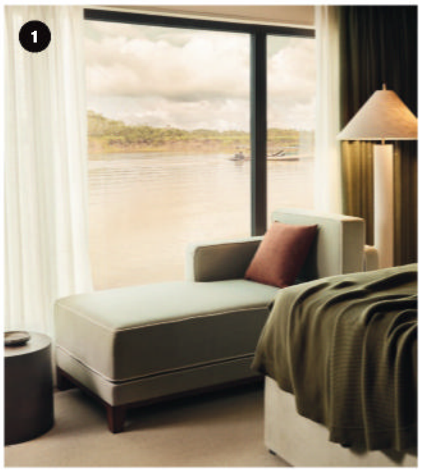
Starting price: $757 per night

maison1896.com/en

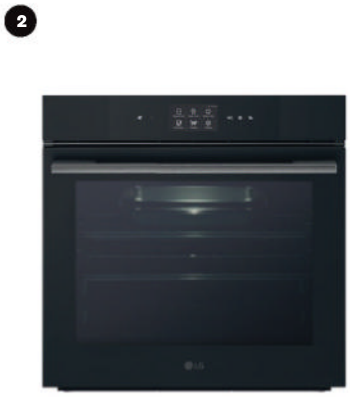
PHOTOGRAPHY SERGE CHAPUIS.

Gourmet shopping

They're the flavours of the month, so put these items at the top of your wish list.



Abercrombie & Kent Experience the best of Peru on a 13-day journey through epic scenery, dense rainforest and astonishing archaeological sites. Discover the wonders of Machu Picchu before cruising the Amazon Basin aboard *Pure Amazon*, an A&K Sanctuary, the region's finest riverboat. RRP $25,705, *abercrombiekent.com*



LG InstaView™ Full Steam Ovens With 6-in-1 Pro cooking modes, the LG InstaView™ can steam, air fry, steam *sous vide*, dehydrate and be used as a convection oven or put in Pizza mode. Say goodbye to too many appliances cluttering up your kitchen with this all-in-one masterpiece. RRP $3699, *lg.com/au/cooking/*

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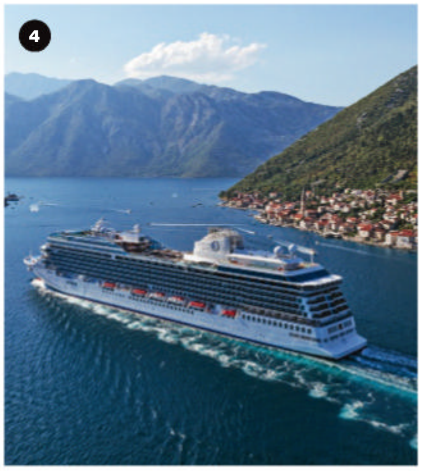

Oceania Cruises® launches its new 2027–2028 collection with more than 250 voyages exploring captivating destinations across the globe. Adventure anywhere from the historic landscapes of Europe to the untamed wilderness of Alaska and the exotic treasures of Asia. *oceaniacruises.com*

Ninja Luxe Café Experience barista-quality coffee at home with the Ninja Luxe Café Premier Espresso Machine, an intelligent 3-in-1 system for effortless espresso, balanced filter coffee and rapid cold brew. No guesswork required. Launching early October. RRP $999.99, *ninjakitchen.com.au*

***Tulsa King* S3** The highly anticipated third season of Tulsa King is nearly here! Sylvester Stallone returns in his iconic role, navigating dangerous adversaries in Tulsa. Streaming September 21 only on Paramount+. *paramountplus.com*

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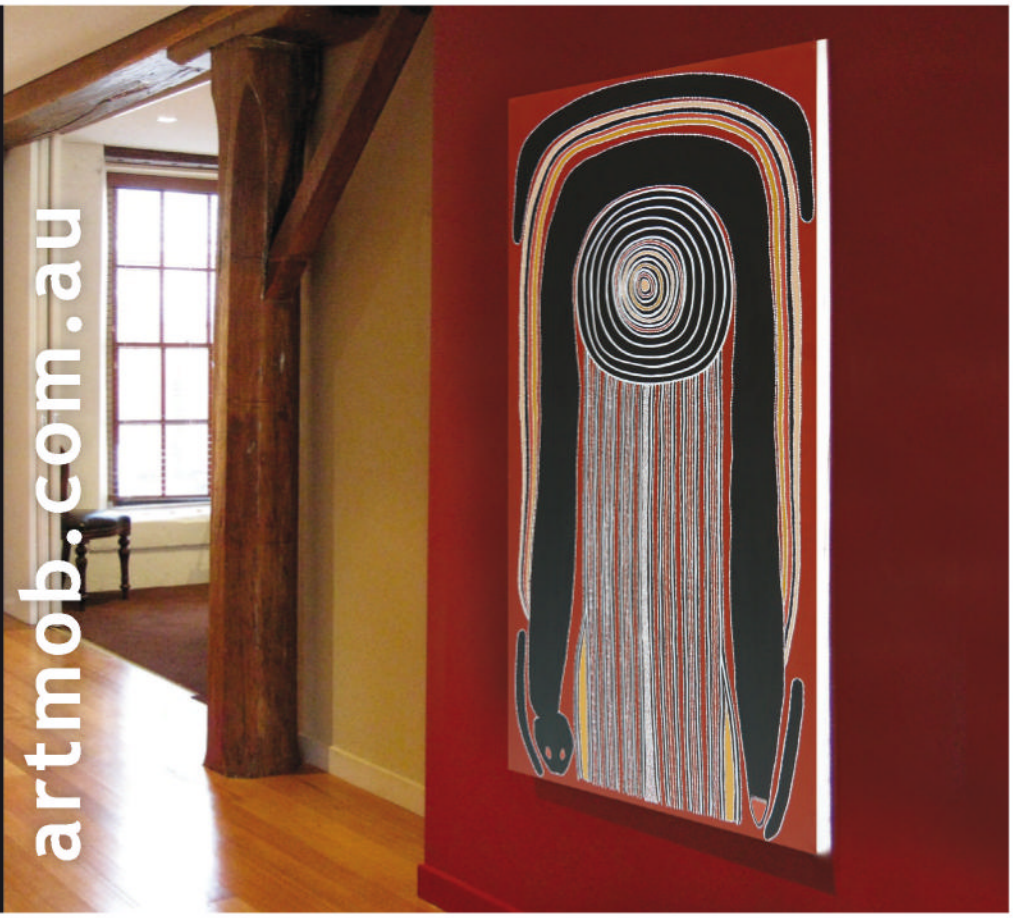

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Home

Channel cool charm
PAGE 151

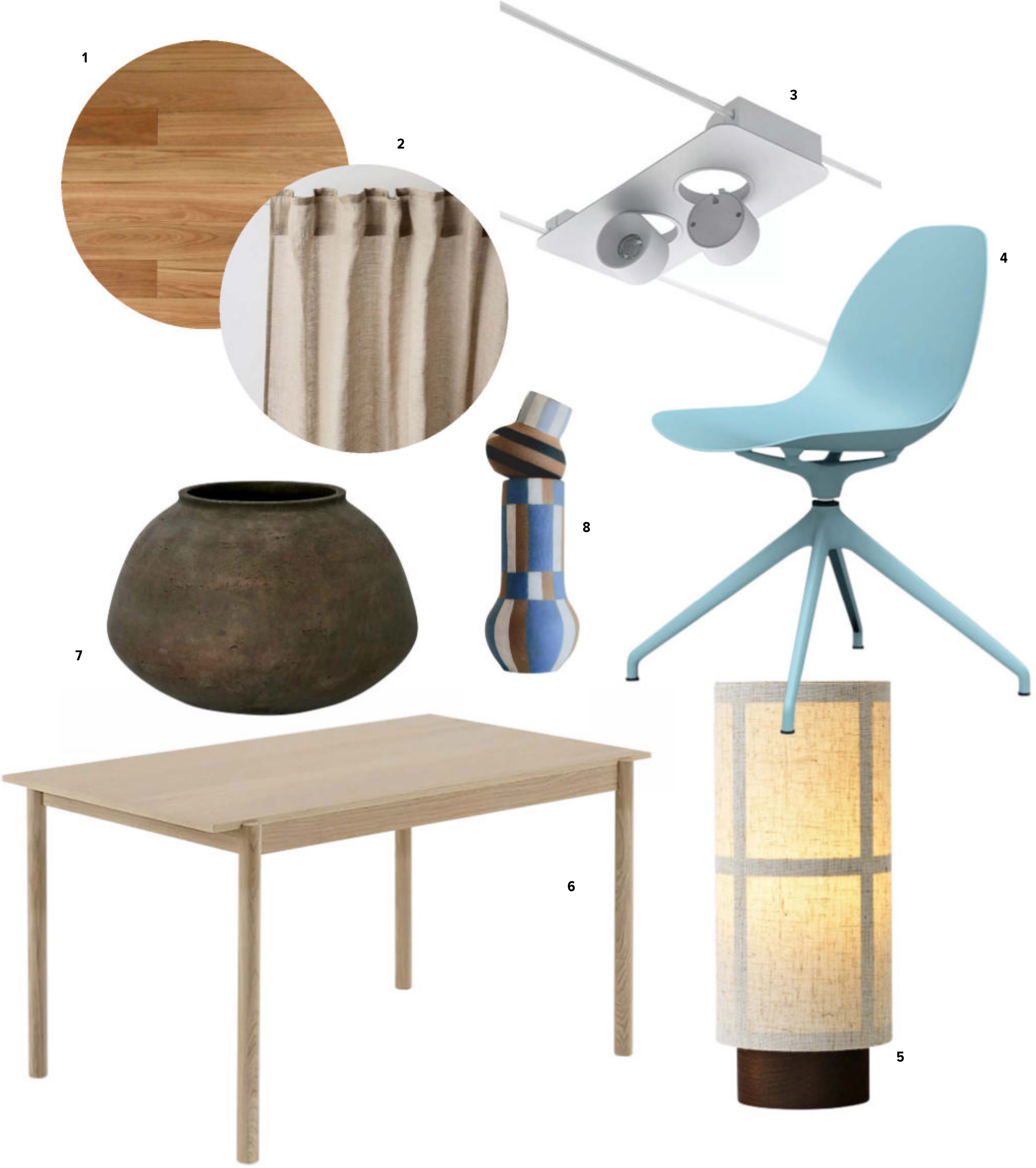
Object of desire
PAGE 154

Kross House by FIGR Architecture Studio.

PHOTOGRAPHY TOM BLACHFORD. STYLING NATALIE JAMES.

GLACIAL GRAIN

Splashes of ice blue and retro ceramics stand out against a comforting mix of timbers.



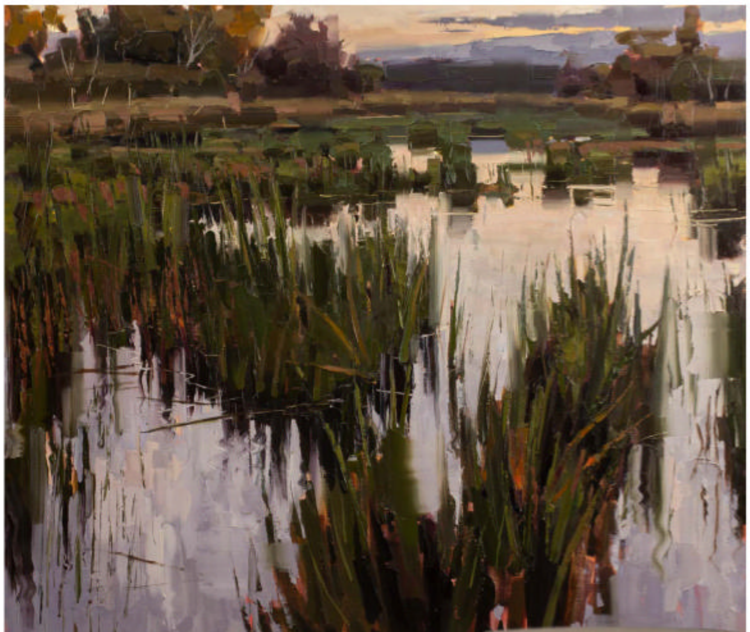
1 Blackbutt (18mm Solid Timber Prefinished), $115 per square metre, Flooring Works. **2** Linen curtain in Natural, $220, Cultiver. **3** Beebo-C30 track lighting, POA, Linea Light. **4** Raf armless chair, $1100, Jardan. **5** Hashira portable table lamp, $465, Top3 by Design. **6** Linear wood table, from $2450, Living Edge. **7** Landis wide vase in Earth Brown, $130, House of Isabella. **8** Amy Leeworthy tall vase, $545, Toast. **Opposite** Kross House dining room by FIGR Architecture Studio.

PHOTOGRAPHY TOM BLACHFORD. STYLING NATALIE JAMES. MERCHANDISING SAM YATES.

NATURAL SELECTION

Bold accents and abundant daylight join forces to create drama.

1



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1 *Reedy Bay – Final Light* (oil on linen, 154cm x 170cm) by Clifford How, POA, Arthouse Gallery. **2** Fondue cast-iron set (21cm/1.4 litre) in Matte Black, $449, Chasseur. **3** Serralunga Paloma, $515, Space Furniture. **4** Smeg 600mm Classic Pyrolytic Steam Oven with Probe in Stainless Steel, $3290, Harvey Norman. **5** Momo Rail D Handle in Brushed Dark Brass, $220, Momo Handles. **6** Large Mountain vase, $450, Dinosaur Designs. **7** Gun Track light, $109, About Space. **8** Buoy counter stool in Oak, $1105, Dutoit Studio. **Opposite** Kross House kitchen by FIGR Architecture Studio.

PHOTOGRAPHY TOM BLACHFORD. STYLING NATALIE JAMES. MERCHANDISING SAM YATES.

OBJECT OF DESIRE

HAUTE POTS

Gleaming, weighty and built to last, copper cookware adds that je ne sais quoi to any kitchen.

Where butter takes the cake as the edible essential of any good French kitchen, lived-in copper cookware claims the title on the hardware side of things. Chasseur has been manufacturing pots and pans in France for 101 years, and this classic copper collection is just as suited to slaving away over an elaborate Escoffier-inspired creation as it is heating up last night's leftovers. Layers of stainless steel and aluminium make the set induction-compatible, while the domed lids evoke the sort of vintage find you could plausibly have picked up at an antique market in Provence. You'll also gain cupboard space, since these are clearly too chic to ever put away.
Chasseur Escoffier Induction 5 Piece Set, $1200, chasseur.com.au

Escoffier
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CHASSEUR
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WORDS GEORGIA CONDON. PHOTOGRAPHY LAUREN TROMPP. STYLING MAXWELL ADEY.

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